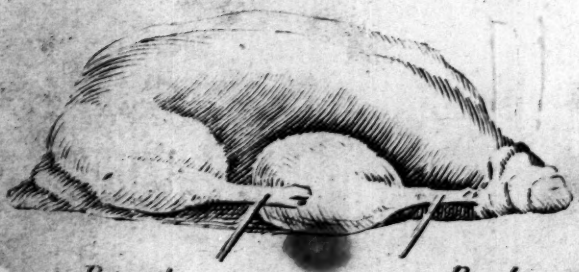
A Hare or Rabit truſsed for Roasting.

A Hare or Rabit truſsed for Roasting or Boiling.

A Goose.



Breast

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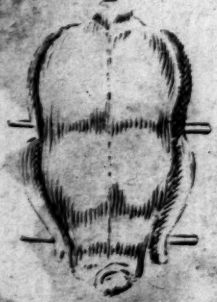
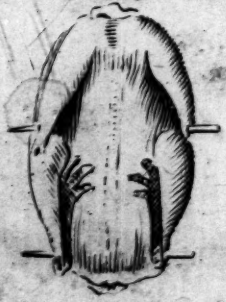


Ducks



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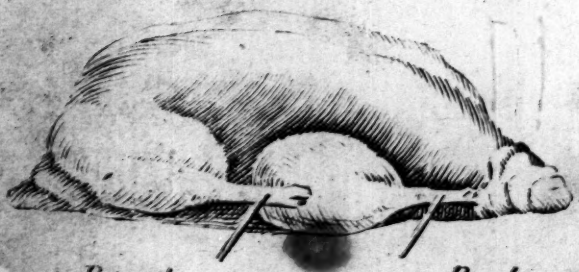

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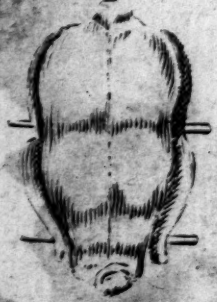

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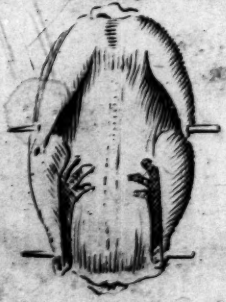
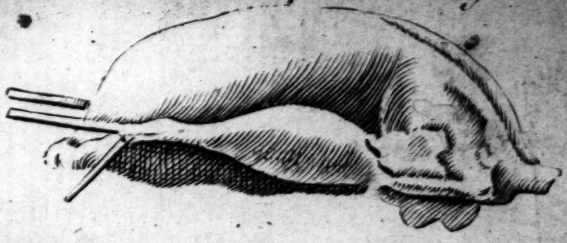


A Turkey for Roasting.

A Turkey or Fowl for Boiling.

A Chicken or Fowl for Roasting.



A Pheasant or Partridge.

Woodcock or Snipe.

A Pigeon.

† 7949. de. 21

THE

FRUGAL HOUSEWIFE,

OR

Complete Woman Cook.

WHEREIN

The Art of dreſſing all Sorts of VIANDS, with Cleanlineſs, Decency, and Elegance,

Is explained in

Five Hundred approved RECEIPTS, in

Gravies,	Paſties,
Sauces,	Pies,
Roaſting,	Tarts,
Boiling,	Cakes,
Frying,	Puddings,
Broiling,	Syllabubs,
Stews,	Creams,
Haſhes,	Flummery,
Soups,	Jellies,
Fricaſſees,	Giams, and
Ragoos,	Cuſtards.

Together with the BEST METHODS of

Potting,	Drying,
Collaring,	Candying,
Preſerving,	Pickling,

And Making of ENGLISH WINES.

To which are added,

TWELVE NEW PRINTS,

Exhibiting a proper Arrangement of Dinners, Two Courſes, for every Month in the Year.

With various BILLS OF FARE.

By SUSANNAH CARTER,

Of CLERKENWELL.

LONDON:

Printed for E. NEWBERY, at the Corner of St. Paul's Church-Yard. Price One Shilling.

To the READER.

IN this reviſed and corrected Edition of the FRUGAL HOUSEWIFE, ſeveral conſiderable improvements have been made, which will be obvious upon a peruſal.—It was alſo ſuggeſted to the author, that, as the chief excellence of all Cookery conſiſts in a perfect acquaintance with the making of Gravies and Sauces, it would be proper to place theſe Chapters at the Beginning of the Volume, and to prefix a Number to each; whereby, when the young Cook conſults any Receipt ſhe may want, ſhe will not only be informed what ſauce ſhe is to ſerve it up with, but will be referred to the Number and page where that Sauce may be found.

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A Bill

A BILL of FARE, for every Month in the Year.

In JANUARY.

Dinner.

BEEF SOUP, made of brisket of beef; and the beef ſerved up in the diſh. *Turkey* and *chine* roaſted, with gravy and onion ſauce; *minced pies.*

Or,

Achbone of *beef* boiled, and carrots and ſavoys, with melted butter; *ham*, and *fowls* roaſted, with rich gravy; *tarts.*

Or,

Vermicelli Soup; *fore quarter* of *lamb* and ſallad in ſeaſon; *freſh ſalmon*, a ſufficient quantity boiled, with ſmelts fried, and lobſter ſauce; *minced pies.*

Supper.

Chickens fricaſeed; *wild ducks* with rich gravy ſauce; piece of *ſturgeon* or *brawn*, and *minced pies.*

Or,

A *hare* with a pudding in his belly, and a ſtrong gravy and claret ſauce; *hen turkey* boiled, with oyſter ſauce and onion ſauce; *brawn* or *minced pies.*

In FEBRUARY.

Dinner.

Chine or *ſaddle* of *mutton* roaſted, with pickles; *calf's-head* boiled and grilled, garniſhed with broiled ſlices of bacon, and with brains maſhed with parſley and butter, ſalt, pepper, and a little vinegar; the tongue ſlit and laid upon the brains; a *boiled pudding.*

Or,

Ham and *fowls* roaſted, with gravy ſauce; *leg* of *lamb* boiled, with ſpinach.

Or,

A piece of *freſh ſalmon*, with lobſter ſauce, and garniſhed with fried *ſmelts* and *flounders*; *chickens* roaſted and *aſparagus*, with gravy and plain butter.

Supper.

Scotch collops; *ducklings*, with rich gravy; *minced pies.*

Or,

Fried ſoles with ſhrimp ſauce; *fore quarter* of *lamb* roaſted, with mint ſauce; diſh of *tarts* and *cuſtards.*

In MARCH.

Dinner.

Roaſt Beef, and horſe-radiſh to garniſh the diſh; *ſalt-fiſh* with egg ſauce, and potatoes or parſnips, with melted butter; *peaſe ſoup.*

Or,

Ham, and *fowls* roaſted; *marrow puddings.*

Or,

Or,

Leg of *mutton* boiled, with turnips and caper ſauce; *cod* boiled, with oyſter ſauce, and garniſhed with horſe-radiſh; a *bread-pudding*.

Supper.

Scollop or fried *oyſters*; *leg* of *lamb*, with *ſpinach*; *tarts* and *fruit*. *Or,*

Fricaſee of Coxcombs, lamb ſtones, and ſweetbreads; *pigeon pie*, and *marrow pudding*.

In *APRIL.*

Dinner.

Ham, and *Chickens* roaſted, with gravy ſauce; a piece of boiled *beef*, and carrots and greens.

Or,

A roaſted *ſhoulder* of *veal* ſtuffed, and melted butter; a *leg* of *pork* boiled, and *peaſe pudding*.

Or,

A diſh of *fiſh*, (as in ſeaſon); *roaſt beef* garniſhed with horſe-radiſh, and *plumb pudding*.

Supper.

Fricaſee of lamb-ſtones and ſweetbreads, or ſucking rabbits; roaſted *pigeons* and *aſparagus*.

Or,

Boiled *fowls* and *bacon*, or pickled *pork*, with greens and butter melted, a baked *plumb pudding*, or *tarts*.

In *MAY.*

Dinner.

Beef ſoup, with herbs well boiled; *fillet* of *veal* well ſtuffed and roaſted; a *ham* boiled.

Or,

Rump of *beef* ſalted and boiled, with a ſummer cabbage; *freſh ſalmon* boiled, and fried ſmelts to garniſh the diſh, with lobſter or ſhrimp ſauce. *Or,*

Saddle of *mutton* roaſted, with a ſpring ſallad, and a diſh of fiſh.

Supper.

Ducklings roaſted, with gravy ſauce; *Scotch collops*, with muſhrooms, &c. *tarts*. *Or,*

Green gooſe, with gravy ſauce,; *collared eels*; *tarts*.

In *JUNE.*

Dinner.

Leg of *graſs lamb* boiled, with capers, carrots and turnips; *ſhoulder* or *neck* of *venſon* roaſted, with rich gravy and claret ſauce; *marrow pudding*.

Or,

Or,

Saddle of *grass lamb* roasted, with mint sauce and turnips; *turbot* boiled, with shrimp and anchovy sauce; a *quaking pudding*.

Or,

A *Haunch* of *venison* roasted, with rich gravy and claret sauce; *tarts*.

Supper.

Fricasee of young rabbits, roast *fowls* and gravy sauce; *gooseberry tarts*.

Or,

Mackerel boiled, with plain butter and mackerel herbs; *leg* of *lamb* boiled and spinach.

In JULY.

Dinner.

Green goose, with gravy sauce; *neck* of *veal* boiled, with *bacon* and greens.

Or,

Roasted *pig*, with proper sauce of gravy and brains, pretty well seasoned; *mackerel* boiled, with melted butter and herbs; *green pease*.

Or,

Mackerel boiled, with melted butter and herbs; *fore quarter* of *lamb*, with sallad of cos's lettuce, &c.

Supper.

Chickens roasted, with gravy or egg sauce; *lobsters* or *prawns*; *green geese*.

Or,

Stewed *carp*; *ducklings*, with gravy sauce, and *pease*.

In AUGUST.

Dinner.

Ham, and *fowls* roasted, with gravy sauce; *beans*.

Or,

Neck of *venison*, with gravy and claret sauce; *fresh salmon*, with lobster sauce; *apple pie*, hot and buttered.

Or,

Beef a la-mode; *green pease*; *haddock boiled*, and fried *soles* or *flounders* to garnish the dish.

Supper.

White *fricasee* of chickens; *green peas*; *ducks* roasted, with gravy sauce.

Or,

Chickens or *pigeons* roasted, with *asparagus*; *artichokes*, with melted butter.

In SEPTEMBER.

Dinner.

Green pease soup; *breast* of *veal* roasted; boiled *plain pudding*.

Or,

Leg of *lamb* boiled, with turnips, spinach, and caper sauce; *goose* roasted, with gravy, mustard, and apple sauce; and *pigeon-pie*.

Supper.

Supper.

Boiled *pullets*, with oyſter-ſauce, greens and *bacon*; diſh of fried *ſoles*. *Or*,

A *leveret*, with gravy ſauce; *wild ducks*, with gravy ſauce and onion ſauce; *apple pie*.

In *OCTOBER*.

Dinner.

Cod's head, with ſhrimp and oyſter ſauce; *knuckle* of *veal* and *bacon*, and greens. *Or*,

Leg of *Mutton* boiled, with turnips and caper ſauce; *Scotch collops*; *freſh ſalmon* boiled, with ſhrimp and anchovy ſauce.

Or,

Calf's head dreſſed turtle faſhion; roaſt *beef*, with horſe-raddiſh; *beef ſoup*.

Supper.

Wild ducks, with gravy ſauce; ſcolloped *oyſters*; *minced pies*. *Or*,

Fried *ſmelts*, with anchovy ſauce; boiled *fowl*, with oyſter ſauce; *minced pies* or *tarts*.

In *NOVEMBER*.

Dinner.

A roaſted *gooſe*, with gravy and apple ſauce, and muſtard; *cod's head*, with oyſter ſauce; *minced pies*.

Or,

Roaſt *tongue* and *udder*; roaſt *fowls*, and *pigeon pie*.

Supper.

Stewed carp; calf's head haſhed; *minced pie*.

In *DECEMBER*.

Dinner.

Ham and *fowls* roaſted, with greens and gravy ſauce, *gravy ſoup*; *freſh ſalmon*, garniſhed with whiting or trout fried, and with anchovy ſauce.

Or,

Cod's head, with ſhrimp and oyſter ſauce; roaſt *beef*, garniſhed with horſe-radiſh; and *plumb pudding* boiled.

Or,

Roaſt *beef*, with horſe-radiſh, *marrow pudding*, and *Scotch collops*.

Supper.

Brawn; *pullets* boiled, and oyſter ſauce; *minced pies*.

Or,

Broiled *chickens*, with muſhrooms; a *hare* or *wild ducks*, with rich gravy ſauce; *minced pies*.

THE

THE FRUGAL HOUSEWIFE.

CHAP. I.

Of GRAVIES *and* SAUCES.

No. 1. *To draw Gravy.*

CUT a piece of beef into thin ſlices, and fry them brown in a ſtew-pan, with two or three onions, and two or three lean ſlices of bacon; then pour to it a ladle of ſtrong broth, rubbing the brown from the pan very clean; add to it more ſtrong broth, claret, white wine, anchovy, and a faggot of ſweet herbs; ſeaſon it, and ſtew it very well. Strain it off, and keep it for uſe.

No. 2. *To make White Gravy.*

Take part of a knuckle of veal, or the worſt part of a neck of veal, boil about a pound of

this in a quart of water, an onion, ſome whole pepper, ſix cloves, a little ſalt, a bunch of ſweet herbs, and half a nutmeg ſliced; let them boil an hour, then ſtrain off the liquor, and keep it for uſe.

No. 3. *A Gravy without Meat.*

Take a glaſs of ſmall beer, a glaſs of water, an onion cut ſmall, ſome pepper and ſalt, and a little lemon peel grated, a clove or two, a ſpoonful of muſhroom liquor, or pickled walnut liquor; put this into a baſon; then take a piece of butter, put it in a ſauce-pan, and ſet it on the fire, that it may melt; then drudge in ſome flower, and ſtir it well till the froth ſinks, and it will be brown; put in ſome ſliced onion, then put your mixture to the brown butter, and give it a boil up.

No. 4. *Gravy for a Turkey or fowl.*

Take a pound of lean beef, cut and hack it, then flour it well, put a piece of butter as big as a hen's egg into a ſtew-pan; when it is melted, put in your beef, fry it on all ſides a little brown, then pour in three pints of boiling water, and a bundle of ſweet herbs, two or three blades of mace, three or four cloves, twelve whole pepper-corns, a little bit of carrot, a little cruſt of bread toaſted brown; cover it cloſe, and let it boil till there is about a pint or leſs, then ſeaſon it with ſalt, and ſtrain it off.

No. 5. *Gravy to make Mutton eat like Veniſon.*

Take a woodcock or ſnipe, that is ſtale, (the ſtaler the better) pick it, cut it in two, and hack it with a knife; put it into a ſtew-pan, with as much gravy as you ſhall want, and let it ſimmer for half an hour; then ſtrain the gravy for uſe. This will give the mutton ſo true a flavour of game, that no one can tell it from veniſon.

No. 6. *Gravy for a Fowl, when you have no Meat ready.*

Take the neck, liver, and gizzard, boil them in half a pint of water, with a little piece of bread toaſted brown, a little pepper and ſalt, and a little bit of thyme. Let them boil till there is about a quarter of a pint; then pour in half a glaſs of red wine, boil it and ſtrain it; then bruiſe the liver well in, and ſtrain it again; thicken it with a little piece of butter rolled in flour, and it will be very good.

No. 7. *To make a ſtrong Fiſh Gravy.*

Take two or three eels, or any fiſh you have, ſkin or ſcale them, gut them and waſh them from grit, cut them into little pieces, put them into a ſauce pan, cover them with water, a little cruſt of bread toaſted brown, a blade or two of mace, ſome whole pepper, a few ſweet herbs, and a little bit of lemon-peel. Let it boil till it is rich and good, then have ready a piece of butter, according to your gravy; if a pint, as

big as a walnut. Melt it in the ſauce-pan, ſhake in a little flour, and toſs it about till it is brown, and then ſtrain in the gravy to it. Let it boil a few minutes, and it will be good.

No. 8. *To make Eſſence of Ham.*

Take off the fat of a ham, and cut the lean in ſlices, beat them well, and lay them in the bottom of a ſauce-pan, with ſlices of carrots, parſnips, and onions; cover your pan and ſet it over a gentle fire; let them ſtew till they begin to ſtick, then ſprinkle on a little flour, and turn them; moiſten them with broth and veal gravy. Seaſon them with three or four muſhrooms, as many truffles, a whole leek, ſome parſley, and half a dozen cloves; or inſtead of a leek, a clove of garlick. Put in ſome crumbs of bread, and let them ſimmer over the fire for three quarters of an hour; ſtrain the liquor, and ſet it aſide for uſe. Any pork or ham that is well cured will anſwer the purpoſe.

No. 9. *To make a ſtanding Sauce.*

TAKE a quart of claret or white wine, put it in a glazed jar, with the juice of two lemons, five large anchovies, ſome Jamaica pepper whole, ſome ſliced ginger, ſome mace, a few cloves, a little lemon-peel, horſe-raddiſh ſliced, ſome ſweet herbs, ſix ſhallots, two ſpoonfuls of capers, and their liquor, put all theſe in a linen bag, and put it into the wine, ſtop it cloſe,

cloſe, and ſet the veſſel in a kettle of hot water for an hour, and keep it in a warm place. A ſpoonful or two of this liquor is good in any ſauce.

No. 10. *To make Sauce for roaſted Meat.*

Take an anchovy, waſh it very clean, and put to it a glaſs of red wine, a little ſtrong broth or gravy, ſome nutmeg, one ſhallot ſhred, and the juice of a Seville orange; ſtew theſe together a little, and pour it to the gravy that runs from your meat.

No. 11. *To make Sauce for Savoury Pies.*

Take ſome gravy, ſome anchovy, a bunch of ſweet herbs, an onion, and a little muſhroom liquor; boil it a little, and thicken it with burnt butter; then add a little claret, open your pie, and put it in. This ſerves for mutton, lamb, veal or beef pies.

No. 12. *To make Sauce for a ſweet Pie.*

Take ſome white wine, a little lemon-juice, or verjuice, and ſome ſugar; boil it, then beat two eggs, and mix them well together; then open your pie, and pour it in. This may be uſed for veal or lamb pies.

No. 13. *To make Sauce for Fiſh Pies.*

Take claret, white wine and vinegar, oyſter liquor, anchovies, and drawn butter; when the pies are baked, pour it in with a funnel.

No. 14. *To melt Butter thick.*

Your ſaucepan muſt be well tinned, and very clean. Juſt moiſten the bottom with as ſmall a quantity of water as poſſible, not above a ſpoonful to half a pound of butter. You may or may not duſt the butter with flour: it is better not to flour it. Cut the butter in ſlices, and put it into the pan a little before the water becomes hot. As it melts, keep the pan ſhaking one way frequently; and when it is all melted let it boil up, and it will be ſmooth, fine, and thick.

No. 15. *To burn Butter.*

Put two ounces of butter over a ſlow fire, in a ſtew-pan or ſauce-pan, without water. When the butter is melted, duſt on a little flour, and keep it ſtirring till it grows thick and brown.

No. 16. *To make Muſhroom Sauce for White Fowls.*

Take a pint of muſhrooms, waſh and pick them very clean, and put them into a ſaucepan, with a little ſalt, ſome nutmeg, a blade of mace, a pint of cream, and a good piece of butter rolled in flour. Boil theſe all together, and keep ſtirring them; then pour your ſauce into the diſh, and garniſh with lemon.

No. 17. *Muſhroom Sauce for White Fowls boiled.*

Take half a pint of cream, and a quarter of a pound of butter, ſtir them together one way till it is thick; then add a ſpoonful of muſhroom pickle, pickled muſhrooms, or freſh if you have them. Garniſh only with lemon.

No. 18.

No. 18. *To make Celery Sauce, for roaſted or boiled Fowls, Turkies, Partridges, or other Game.*

Take a large bunch of celery, waſh and pare it very clean, cut it into little thin bits, and boil it ſoftly in a little water till it is tender; then add a little beaten mace, ſome nutmeg, pepper, and ſalt, thickened with a good piece of butter rolled in flour; then boil it up, and pour it in the diſh.

No. 19. *To make brown Celery Sauce.*

Stew the celery as above, then add mace, nutmeg, pepper, ſalt, a piece of butter rolled in flour, with a glaſs of red wine, a ſpoonful of catchup, and half a pint of good gravy; boil all theſe together, and pour into the diſh. Garniſh with lemon.

No. 20. *To make Egg Sauce for roaſted Chickens.*

Melt your butter thick and fine, chop two or three hard-boiled eggs fine, put them into a baſon, pour the butter over them, and have good gravy in the diſh.

No. 21. *Shallot Sauce for roaſted Fowls.*

Take five or ſix ſhallots peeled and cut ſmall, put them into a ſauce-pan, with two ſpoonfuls of white wine, two of water, and two of vinegar; give them a boil up, and pour them into the diſh, with a little pepper and ſalt. Fowls laid on water-creſſes are very good without any other ſauce.

No. 22. *Shallot Sauce for a Scrag of Mutton boiled.*

Take two ſpoonfuls of the liquor the mutton is boiled in, two ſpooofuls of vinegar, two or

three ſhallots cut fine, with a little ſalt; put it into a ſauce-pan, with a piece of butter as big as a walnut, rolled in a little flour; ſtirr it together, and give it a boil. For thoſe who love ſhallots, it is the prettieſt ſauce that can be made to a ſcrag of mutton.

No. 23. *To make Lemon Sauce for boiled Fowls.*

Take a lemon, pare off the rhind, then cut it into ſlices, cut it ſmall, and take all the kernels out; bruiſe the liver with two or three ſpoonfuls of good gravy, then melt ſome butter, mix all together, give them a boil, and cut in a little lemon-peel very ſmall.

No. 24. *A pretty Sauce for a boiled Fowl.*

Take the liver of the fowl, bruiſe it with a little of the liquor, cut a little lemon-peel fine, melt ſome good butter, and mix the liver by degrees; give it a boil, and pour it into the diſh.

No. 25. *To make Onion Sauce.*

Boil ſome large onions in a good deal of water, till they are very tender; put them into a cullender, and when drained, paſs them through it with a ſpoon; put them into a clean ſauce-pan, with a good piece of butter, a little ſalt, and a gill of cream: Stir them over the fire till they are of a good thickneſs.

No. 26. *To make Apple Sauce.*

Take as many boiling apples as you chuſe, peel them, and take out all the cores; put them in a ſauce-pan with a little water, a few cloves, and a blade of mace; ſimmer them till quite ſoft.

ſoft. Then ſtrain off all the water, and beat them up with a little brown ſugar and butter.

No. 27. *Bread, or Pap-ſauce.*

Take a pint of water, put in a good piece of crumb of bread, a blade of mace, and a little whole pepper; boil it for eight or ten minutes, and then pour the water off; take out the ſpice, and beat up the bread with a little butter.

No. 28. *Mint Sauce.*

Take young mint, pick and waſh it clean; then ſhred it fine, put it into a ſmall baſon, ſprinkle it well with ſugar, and pour in vinegar to your palate.

No. 29. *Parſley Sauce.*

Tie parſley up in a bunch, and boil it till ſoft; ſhred it fine, and mix it with melted butter.

No. 30. *To make Parſley Sauce in Winter, when there is no Parſley to be got.*

Take a little parſley-ſeed, tie it up in a clean rag, and boil it for ten minutes in a ſauce-pan; then take out the ſeeds, and let the water cool a little. Take as much of the liquor as you want, drudge in a little flour, and then put in your butter and melt it. Shred a little boiled ſpinach, and put it in alſo; and pour it into a boat.

No. 31. *To make Lobſter Sauce.*

Take a lobſter, bruiſe the body and ſpawn, that is in the inſide, very fine, with the back

of a ſpoon; mince the meat of the tail and claws very ſmall, melt your butter of a good thickneſs, put in the bruiſed part, and ſhake it well together; then put in the minced meat, with a little nutmeg grated, and a ſpoonful of white wine; let it juſt boil up, and pour it into boats, or over your fiſh.

No. 32. *To make Shrimp Sauce.*

Put half a pint of ſhrimps, clean picked, into a gill of good gravy; let it boil up with a lump of butter rolled in flour, and a ſpoonful of red wine.

No. 33. *To make Oyſter Sauce.*

Take a pint of oyſters that are tolerably large; put them into a ſauce-pan with their own liquor, a blade of mace, a little whole pepper, and a bit of lemon-peel; let them ſtew over the fire till the oyſters are plump; pour all into a clean pan, and waſh them carefully one by one, out of the liquor; ſtrain about a gill of the liquor through a fine ſieve, add the ſame quantity of good gravy, cut half a pound of freſh butter in pieces, roll up ſome in flour, and then put in all to your oyſters; ſet it over the fire, ſhake it round often till it boils, and add a ſpoonful of white wine; let it juſt boil, and pour it into your baſon or boat.---Many people add an anchovy, which greatly enriches the ſauce.

No. 34. *To make Anchovy Sauce.*

Strip an anchovy, bruiſe it very fine, put it into half a pint of gravy, a quarter of a pound of butter rolled in flour, a ſpoonful of red wine, and

and a tea ſpoonful of catchup; boil all together till it is properly thick, and ſerve it up.---Add a little lemon juice, if you pleaſe.

No. 35. *To make a good Fiſh Sauce.*

Take half a pint of water, two anchovies ſplit, a clove, a bit of mace, a little lemon-peel, a few pepper corns, and a large ſpoonful of red wine; boil all together, till your anchovy is diſſolved; then ſtrain it off, and thicken it with butter rolled in flour. This is the beſt ſauce for ſkate, maids, or thornback.

N. B. *For other particular Sauces, ſee the Receipts for different Diſhes.*

CHAP. II.

Of ROASTING.

General Rules to be obſerved in Roaſting.

YOUR fire muſt be made in proportion to the piece you are to dreſs; that is, if it be a little or thin piece, make a ſmall briſk fire, that it may be done quick and nice; but if a large joint, obſerve to lay a good fire to cake, and let it be always clear at the bottom. Allowing a quarter of an hour for every pound of meat at a ſteady fire, your expectations will hardly ever fail, from a ſirloin of beef to a ſmall joint: Nevertheleſs, I ſhall mention ſome few obſervations as to Beef, Mutton, Lamb, Veal, Pork, &c.

Butchers Meat.

To roaſt Beef.

If it be a ſirloin or chump, butter a piece of writing-paper, and faſten it on to the back of your meat with ſmall ſkewers, and lay it down to a ſoaking fire, at a proper diſtance. As ſoon as your meat is warm, duſt on ſome flour, and baſte it with butter; then ſprinkle ſome ſalt, and, at times, baſte with what comes from it. About a quarter of an hour before you take it up, remove the paper, duſt on a little flour, and baſte it with a piece of butter, that it may go to table with a good froth. Garniſh your diſh with ſcraped horſe-raddiſh; and ſerve it up with potatoes, brocoli, French beans, cauliflower, or celery.

To roaſt Mutton.

If a chine, or ſaddle of mutton, let the ſkin be raiſed, and then ſkewered on again; this will prevent it from ſcorching, and make it eat mellow: a quarter of an hour before you take it up, take off the ſkin, duſt on ſome flour, baſte it with butter, and ſprinkle on a little ſalt. As the chine, ſaddle, and leg, are the largeſt joints, they require a ſtronger fire than the ſhoulder, neck, or loin. Garniſh with ſcraped horſe-raddiſh; and ſerve it up with potatoes, brocoli, French beans, cauliflower, water-creſſes, horſe-raddiſh, pickled cabbage, and other pickles.

Serve up a ſhoulder of mutton, with onion ſauce.—*See the Sauce Articles*, No. 25.

To

To roaſt Mutton, Veniſon Faſhion.

Take a hind quarter of fat mutton, and cut the leg like a haunch; lay it in a pan with the back ſide of it down; pour a bottle of red wine over it, and let it lie twenty-four hours; then ſpit it, and baſte it with the ſame liquor and butter all the time it is roaſting, at a good quick fire, and two hours and a half will do it. Have a little good gravy in a boat, and currant jelly in another.—*See* No. 1, *or* No. 5.—A good fat neck of mutton eats finely done thus.

A Shoulder or Leg of Mutton ſtuffed.

Stuff a leg of mutton with mutton-ſuet, ſalt, pepper, nutmeg, grated bread, and yolks of eggs; then ſtick it all over with cloves, and roaſt it; when it is about half done, cut off ſome of the under-ſide of the fleſhy end in little bits; put thoſe into a pipkin with a pint of oyſters, liquor and all, a little ſalt and mace, and half a pint of hot water; ſtew them till half the liquor is waſted, then put in a piece of butter rolled in flour, ſhake all together, and when the mutton is enough, take it up; pour the ſauce over it, and ſend it to table.

To roaſt a Breaſt of Mutton with Forc'd-meat.

A breaſt of mutton dreſſed thus is very good; the forc'd-meat muſt be put under the ſkin at the end, and then the ſkin pinned down with thorns; before you drudge it, waſh it over with a bunch of feathers dipt in eggs. Garniſh with lemon, and put good gravy in the diſh.---The force-meat may be the ſame as in the laſt receipt.

To

To roaſt a Tongue, or Udder.

Parboil it firſt, then roaſt it: ſtick eight or ten cloves about it; baſte it with butter, and ſend it up with gravy and ſweet ſauce. An udder eats very well done the ſame way.

To Roaſt Lamb.

Lay it down to a clear good fire, that will want little ſtirring; then baſte it with butter, and duſt on a little flour; baſte it with what falls from it: and a little before you take it up, baſte it again with butter, and ſprinkle on a little ſalt and parſley ſhred fine. Send it up to table with a nice ſallad, mint ſauce, green peas, French beans, or cauliflower.——*See Sauce*, No. 28.

To roaſt Veal.

When you roaſt the loin or fillet, paper the udder of the fillet, to preſerve the fat, and the back of the loin to prevent it from ſcorching; lay the meat at firſt ſome diſtance from the fire, that it may ſoak; baſte it well with butter, then duſt on a little flour. When it has ſoaked ſome time, draw it nearer the fire: And a little before you take it up, baſte it again. Moſt people chuſe to ſtuff a fillet. The breaſt you muſt roaſt with the caul on, and the ſweet-bread ſkewered on the back-ſide. When it is near enough, take off the caul, and baſte it with butter. It is proper to have a toaſt nicely baked, and laid in the diſh with a loin of veal. Garniſh with lemon and barberries.

The

The ſtuffing for a fillet of veal is made in the following manner: take about a pound of grated bread, half a pound of ſuet, ſome parſley ſhred fine, thyme, marjoram, or ſavory, which you like beſt, a little grated nutmeg, lemon-peel, pepper and ſalt, and mix theſe well together with whites and yolks of eggs.

To roaſt Pork.

Pork requires more doing than any other meat; and it is beſt to ſprinkle it with a little ſalt the night before you uſe it, (except on the rind, which muſt never be ſalted) and hang it up; by that means it will take off the faint, ſickly taſte.

When you roaſt a chine of Pork, lay it down to a good fire, and at a proper diſtance, that it may be well ſoaked.

A ſpare-rib is to be roaſted with a fire that is not too ſtrong, but clear; when you lay it down, duſt on ſome flour, and baſte it with butter: A quarter of an hour before you take it up, ſhred ſome ſage ſmall; baſte your pork, ſtrew on the ſage, duſt on a little flour, and ſprinkle a little ſalt before you take it up.

A loin muſt be cut on the ſkin in ſmall ſtreaks, and then baſted, but put no flour on, which would make the ſkin bliſter: Be careful that it is jointed before you lay it down to the fire.

A leg of pork is often roaſted with ſage and onion ſhred fine, with a little pepper and ſalt, and ſtuffed at the knuckle; with gravy in the diſh: But a better way is this: parboil it firſt, and

and take off the ſkin; lay it down to a good clear fire, baſte it with butter, then ſhred ſome ſage fine, and mix it with pepper, ſalt, nutmeg, and bread crumbs; ſtrew this over it whilſt it is roaſting: Baſte it again with butter juſt before you take it up, that it may be of a fine brown, and have a nice froth: ſend up ſome good gravy in the diſh, and ſerve it up with apple ſauce and potatoes.—*See Sauce*, No. 26.

To Stuff a Chine of Pork.

Make a ſtuffing of the fat leaf of pork, parſley, thyme, ſage, eggs, and crumbs of bread; ſeaſon it with pepper, ſalt, ſhallots, and nutmeg, and ſtuff it thick; then roaſt it gently, and when it is about a quarter roaſted, cut the ſkin in ſlips. Serve it up with apple ſauce as in the foregoing receipt.

To roaſt a Pig.

Spit your pig, and lay it down to a clear fire, kept good at both ends: Put into the belly a few ſage leaves, a little pepper and ſalt, a ſmall cruſt of bread, and a bit of butter; then ſew up the belly: flour it all over very well, and do ſo till the eyes begin to ſtart. When you find the ſkin is tight and criſp, and the eyes are dropped, put two plates into the dripping pan, to ſave what gravy comes from it: Put a quarter of a pound of butter into a clean coarſe cloth, and rub all over it, till the flour is quite taken off; then take it up into your diſh, take the ſage, *&c.* out of the belly, and chop it ſmall; cut off the

the head, open it, and take out the brains, which chop, and put the ſage and brains into half a pint of good gravy, with a piece of butter rolled in flour: then cut your pig down the back, and lay it flat in the diſh: Cut off the two ears, and lay one upon each ſhoulder; take off the under jaw, cut it in two, and lay one upon each ſide: put the head between the ſhoulders; pour the gravy out of the plates into your ſauce, and then into the diſh: ſend it to table garniſhed with lemon, and if you pleaſe, pap ſauce in a baſon. *See Sauce*, No. 27.

GAME and POULTRY.

To roaſt Veniſon.

After the haunch of veniſon is ſpitted, take a piece of butter, and rub all over the fat, duſt on a little flour, and ſprinkle a little ſalt: then take a ſheet of writing-paper, butter it well, and lay over the fat part; put two ſheets over that, and tie the paper on with ſmall twine: Keep it well baſted, and let there be a good ſoaking fire. If a large haunch, it will take near three hours to do it. Five minutes before you ſend it to table, take off the paper, duſt it over with a little flour, and baſte it with butter; let it go up with a good froth; put no gravy in the diſh, but ſend it in one boat, and currant jelly melted, in another.

To roaſt a Hare.

Caſe and truſs your hare, and then make a pudding thus: A quarter of a pound of beef ſuet

ſuet minced fine; as much bread crumbs; the liver chopped fine; parſley and lemon-peel ſhred fine, ſeaſoned with pepper, ſalt, and nutmeg. Moiſten it with an egg, and put it into the hare; ſew up the belly, and lay it down to a good fire: Let your dripping pan be very clean, put into it a quart of milk, and ſix ounces of butter, and baſte it with this till the whole is uſed: About five minutes before you take it up, duſt on a little flour, and baſte with freſh butter, that it may go to table with a good froth. Put a little gravy in the diſh, and the reſt in a boat: Garniſh your diſh with lemon.

——*See Gravy*, No. 1, *or* No. 4.

To roaſt Rabbits.

Baſte them with good butter, and drudge them with a little flour. Half an hour will do them, at a very quick clear fire; and, if they are very ſmall, twenty minutes will do them. Take the livers, with a little bunch of parſley, and boil them, and then chop them very fine together. Melt ſome good butter, and put half the liver and parſley into the butter; pour it into the diſh, and garniſh the diſh with the other half. Let the rabbits be done of a fine light brown.

To roaſt a Rabbit Hare faſhion.

Lard a rabbit with bacon; put a pudding in its belly, and roaſt it as you do a hare, and it eats very well. Send it up with gravy ſauce.

——*See Gravy*, No. 1, *or* No. 4.

To

To roaſt a Turkey, Gooſe, Duck, Fowl, &c.

When you roaſt a Turkey, gooſe, fowl, or chicken, lay them down to a good fire. Singe them clean with white paper, baſte them with butter, and duſt on ſome flour. As to time, a large Turkey will take an Hour and twenty minutes; a middling one a full hour; a full grown gooſe, if young, an hour; a large fowl three quarters of an hour; a midling one half an hour, and a ſmall chicken twenty minutes; but this depends entirely on the goodneſs of your fire.

When your fowls are thoroughly plump, and the ſmoke draws from the breaſt to the fire, you may be ſure that they are very near done. Then baſte them with butter; duſt on a very little flour, and as ſoon as they have a good froth, ſerve them up.

Geeſe and ducks are commonly ſeaſoned with onions, ſage, and a little pepper and ſalt.

A turkey, when roaſted, is generally ſtuffed in the craw with forc'd-meat, or the following ſtuffing: Take a pound of veal, as much grated bread, half a pound of ſuet cut and beat very fine, a little parſley, with a ſmall matter of thyme, or ſavory, two cloves, half a nutmeg grated, a tea-ſpoonful of ſhred lemon-peel, a little pepper and ſalt, and the yolks of two eggs.

Sauce for a Turkey. Good gravy in a boat; and either bread, onion, or oyſter-ſauce in a baſon.—*See Gravy,* No. 1, *and* No. 4.---*Sauce* No. 25, No. 27, *and* No. 33.

Sauce

Sauce for a Gooſe.——A little good gravy in a boat, apple-ſauce in a baſon, and muſtard.——*See Sauce*, No. 26.

For a Duck. A little gravy in the diſh, and onions in a tea-cup.——*See Gravy*, No. 1, or No. 4.

Sauce for Fowls.——Parſley and butter; or gravy in the diſh, and either bread ſauce, oyſter ſauce, or egg ſauce in a baſon.——*See a variety of other Sauces for Poultry, among the Sauce Articles*, Chap. I.

A Fowl, or Turkey roaſted with Cheſnuts.

Roaſt a quarter of a hundred of cheſnuts, and peel them; ſave out eight or ten, the reſt bruiſe in a mortar, with the liver of a fowl, a quarter of a pound of ham well pounded, and ſweet herbs and parſley chopped fine: Seaſon it with mace, nutmeg, pepper, and ſalt: mix all theſe together, and put them into the belly of your fowl: Spit it, and tie the neck and vent cloſe. For ſauce, take the reſt of the cheſtnuts, cut them in pieces, and put them into a ſtrong gravy, with a glaſs of white wine: Thicken with a piece of butter rolled in flour. Pour the ſauce in the diſh, and garniſh with orange and water-creſſes.

To roaſt a green Gooſe with green Sauce.

Roaſt your gooſe nicely; in the mean time, make your ſauce thus: take half a pint of the juice of ſorrel, a ſpoonful of white wine, a little grated nutmeg, and ſome grated bread; boil this over a gentle fire, and ſweeten it with pounded ſugar to your taſte; let your gooſe have

have a good froth on it before you take it up; put ſome good ſtrong gravy in the diſh, and the ſame in a boat. Garniſh with lemon.

The German Way of dreſſing Fowls.

Take a turkey or fowl, ſtuff the breaſt with what force-meat you like, fill the body with roaſted cheſnuts peeled, and lay it down to roaſt: take half a pint of good gravy, with a little piece of butter rolled in flour; boil theſe together, with ſome ſmall turnips and ſauſages cut in ſlices, and fried or boiled. Garniſh with cheſnuts.

Note, You may dreſs ducks the ſame way.

To roaſt Pigeons.

Take a little pepper and ſalt, a ſmall piece of butter, and ſome parſley cut ſmall; mix theſe together, put them into the bellies of your pigeons, tying the neck ends tight; take another ſtring, faſten one end of it to their legs and rumps, and the other to the mantle-piece. Keep them conſtantly turning round, and baſte them with butter. When they are done, take them up, lay them in a diſh, and they will ſwim with gravy.

Wild Ducks, Wigeons, or Teal.

Wild fowl are in general liked rather under done: and if your fire is very good and briſk, a duck or wigeon will be done in a quarter of an hour; for as ſoon as they are well hot through, they begin to loſe their gravy, and if not drawn off, will eat hard. A teal is done in little more than ten minutes.

To

To roaſt Woodcocks or Snipes.

Spit them on a ſmall bird ſpit; flour them, and baſte them with butter: have ready a ſlice of bread toaſted brown, which lay in a diſh, and ſet it under your birds, for the trail to drop on. When they are enough, take them up, and lay them on the toaſt; put ſome good gravy in the diſh, and ſome melted butter in a cup. Garniſh with orange or lemon.

To roaſt Quails.

Truſs them, and ſtuff their bellies with beef ſuet and ſweet herbs ſhred very fine, and ſeaſoned with a little ſpice: When they grow warm, baſte them with ſalt and water, then drudge them, and baſte them with butter. For ſauce, diſſolve an anchovy in good gravy, with two or three ſhallots ſhred very fine, and the juice of a Seville orange; diſh them up in this ſauce, and garniſh your diſh with fried bread crumbs, and lemon; ſend them to table as hot as poſſible.

To roaſt Pheaſants.

Take a brace of pheaſants, lard them with ſmall lards of bacon: butter a piece of white paper, and put over the breaſts, and about ten minutes before they are done, take off the paper; flour and baſte them with nice butter, that they may go to table with a fine froth: Put good gravy in the diſh, and bread ſauce, as for partridges, in a boat; garniſh your diſh with lemon. ——*See Sauce*, No. 27.

To

To roaſt Partridges.

When they are a little under-roaſted, drudge them with flour, and baſte them with freſh butter: Let them go to table with a fine froth, putting gravy ſauce in the diſh, and bread ſauce in a baſon.—— *See Sauce*, No. 27.

To roaſt Plovers.

Green plovers are roaſted as you do woodcocks: Lay them upon a toaſt, and put good gravy ſauce in the diſh. Grey plovers are roaſted, or ſtewed, thus: Make a force-meat of artichoke bottoms cut ſmall, ſeaſoned with pepper, ſalt, and nutmeg: Stuff the bellies, and put the birds into a ſauce pan, with a good gravy juſt to cover them, a glaſs of white wine, and a blade of mace; cover them cloſe, and ſtew them ſoftly till they are tender; then take up your plovers into the diſh; put in a piece of butter rolled in flour, to thicken your ſauce; let it boil till ſmooth; ſqueeze in a little lemon; ſcum it clean, and pour it over the birds. Garniſh with orange.

To roaſt Larks.

Truſs your larks with the legs acroſs, and put a ſage leaf over the breaſt; put them upon a long fine ſkewer, and between every lark a little piece of thin bacon; then tie the ſkewer to a ſpit, and roaſt them at a quick, clear fire; baſte them with butter, and ſtrew over them ſome crumbs of bread mixed with flour; fry ſome bread crumbs of a nice brown, in a bit

of

of butter; lay your larks round in your diſh, the bread crumbs in the middle, with ſliced orange for garniſh. Send good gravy in a boat.

To roaſt Ortolans.

You may lard them with bacon, or roaſt them without, putting a vine-leaf between each; ſpit the ſideways, baſte them with butter, and ſtrew bread crumbs on them while roaſting: Send them to table with fried bread crumbs around them, garniſhed with lemon, and a good gravy ſauce in a boat.

To dreſs Ruffs and Reefs.

Draw them, and truſs them croſs-legged, as you do ſnipes, and ſpit them the ſame way; lay them upon a buttered toaſt, pour good gravy into the diſh, and ſerve them up quick.

Of FISH.

To roaſt a Cod's Head.

Waſh and ſcour the head very clean, ſcotch it with a knife, ſtrew a little ſalt on it, and lay it before the fire; throw away the water that runs from it the firſt half hour, then ſtrew on it ſome nutmeg, cloves, mace, and ſalt, and baſte it often with butter. Take all the gravy of the fiſh, white wine, and meat gravy, ſome horſe-raddiſh, ſhallots, whole pepper, cloves, mace, nutmeg, and a bay-leaf or two; boil this liquor up with butter, and the liver of the fiſh boiled, broke, and ſtrained into it, with the yolks of two or three eggs, oyſters, ſhrimps, and balls made of fiſh; put fried fiſh round it.

Garniſh

Garniſh with lemon and horſe-radiſh.—Or you may uſe the Sauce, No. 31, or either of the four following Numbers, which ever is moſt agreeable.

To roaſt a Pike.

Take a large pike, gut it, clean it, and lard it with eel and bacon, as you lard a fowl; then take thyme, ſavory, ſalt, mace, nutmeg, ſome crumbs of bread, beef ſuet, and parſley, all ſhred very fine, and mix it up with raw eggs; make it into a long pudding, and put it in the belly of your pike; ſew up the belly, and diſſolve three anchovies in butter, to baſte it with; put two laths on each ſide the pike, and tie it to the ſpit: Melt butter thick for the ſauce, (or if you pleaſe, oyſter ſauce) and bruiſe the pudding into it. Garniſh with lemon.---*See Sauce*, No. 33.

To roaſt an Eel.

Scour the eel well with ſalt; ſkin him almoſt to the tail; then gut, waſh, and dry him: Take a quarter of a pound of ſuet ſhred as fine as poſſible, ſweet herbs, and a ſhallot, and mix them together with ſalt, pepper, and nutmeg; ſcotch your eel on both ſides, waſh it with yolks of eggs, lay ſome ſeaſoning over it, ſtuff the belly with it, then draw the ſkin over it, and tie it to the ſpit; baſte it with butter, and make the ſauce of anchovies and butter melted.---*See Sauce*, No. 34, *or* 35.

Any other river or ſea fiſh, that are large enough, may be dreſſed in the ſame manner.

CHAP. III.

Of BOILING.

General Rules to be obſerved in Boiling.

BE very careful that your pots and covers are well tinned, very clean, and free from ſand. Mind that your pot really boils all the while; otherwiſe you will be diſappointed in dreſſing any joint, though it has been a proper time over the fire. Freſh meat ſhould be put in when the water boils, and ſalt meat whilſt it is cold. Take care likewiſe to have ſufficient room and water in the pot, and allow a quarter of an hour to every pound of meat, let it weigh more or leſs.

BUTCHERS' MEAT.

To boil Beef or Mutton.

When your meat is put in, and the pot boils, take care to ſcum it very clean, otherwiſe the ſcum will boil down, ſtick to your meat, and make it look black. Send up your diſh with turnips, greens, potatoes, or carrots. If it is a leg or loin of mutton, you may alſo put melted butter and capers in a boat.

To boil a Leg of Pork.

A leg of pork muſt lie in ſalt ſix or ſeven days; after which put it into the pot to be boiled, without uſing any means to freſhen it.

It

It requires much water to ſwim in over the fire, and alſo to be fully boiled; ſo that care ſhould be taken, that the fire does not ſlacken, while it is dreſſing. Serve it up with a peaſe-pudding, melted butter, muſtard, buttered turnips, carrots, or greens.

N. B. The other joints of the ſwine are moſt commonly roaſted.

To boil Pickled Pork.

Waſh the pork, and ſcrape it clean. Put it in when the water is cold, and boil it till the rind be tender. It is to be ſerved up always with boiled greens, and is commonly a ſauce of itſelf to roaſted fowls or veal.

To boil Veal.

Let the pot boil, and have a good fire when you put in the meat; be ſure to ſcum it very clean. A knuckle of veal will take more boiling in proportion to its weight, than any other joint, becauſe the beauty is to have all the griſtles ſoft and tender.

You may either ſend up boiled veal with parſley and butter; or with bacon and greens. —*See Sauce*, No. 29.

To boil a Calf's Head.

The head muſt be picked very clean, and ſoaked in a large pan of water, a conſiderable time before it be put into the pot. Tie the brains up in a rag, and put them into the pot at the ſame time with the head; ſkim the pot well; then put in a piece of bacon, in proportion to the number of people to eat thereof.

You will find it to be enough by the tenderneſs of the fleſh about that part that joined to the neck. When enough, you may grill it before the fire, or ſerve it up with melted butter, bacon, and greens; and with the brains maſhed and beat up with a little butter, ſalt, pepper, vinegar, or lemon, ſage, and parſley, in a ſeparate plate, and the tongue ſlit and laid in the ſame plate, or ſerve the brains whole, and the tongue ſlit down the middle.

To boil Lamb.

A leg of lamb of five pounds will not be boiled in leſs than an hour and a quarter; and if, as it ought to be, it is boiled in a good deal of water, and your pot be kept clean ſcum'd, you may diſh it up as white as a curd. Send it to table with ſtewed ſpinach; and melted butter in a boat.

To boil a Neat's Tongue.

A dried tongue ſhould be ſoaked over night; when you dreſs it, put it into cold water, and let it have room; it will take at leaſt four hours. A green tongue out of the pickle need not be ſoaked, but it will require near the ſame time. An hour before you diſh it up, take it out and blanch it, then put it into the pot again till you want it; this will make it eat the tenderer.

To boil a Ham.

A ham requires a great deal of water, therefore put it into the copper cold, and let it only ſimmer for two hours, and allow a full quarter of

of an hour to every pound of ham; by this means your ham will eat tender and well.

A dry ham ſhould be ſoaked in water overnight; a green one does not require ſoaking. Take care they are well cleaned before you dreſs them.

Before you ſend a ham to table take off the rind, and ſprinkle it over with bread crumbs, and put it in an oven for a quarter of an hour: or you may criſp it with a hot ſalamander.

To boil a Haunch of Veniſon.

Salt the haunch well, and let it lay a week; then boil it with a cauliflower, ſome turnips, young cabbages, and beet-roots; lay your veniſon in the diſh, diſpoſe the garden things round it in ſeparate plates, and ſend it to table.

GAME and POULTRY.

To boil a Turkey, Fowl, Gooſe, Duck, &c.

Poultry are beſt boiled by themſelves, and in a good deal of water; ſcum the pot clean, and you need not be afraid of their going to table of a bad colour. A large Turkey, with a force-meat in his craw, will take two hours; one without, an hour and a half; a hen turkey, three quarters of an hour; a large fowl, forty minutes; a ſmall one, half an hour; a large chicken, twenty minutes; and a ſmall one a quarter of an hour. A full grown gooſe ſalted, an hour and a half; a large duck, near an hour.

Sauce for a boiled Turkey. Take a little water, a bit of thyme, an onion, a blade of mace, a little lemon peel, and an anchovy; boil theſe together, and ſtrain them through a ſieve, adding a little melted butter. Fry a few ſauſages to lay round the diſh, and garniſh with lemon. —Or you may uſe the *Gravy*, No. 4, or the *Oyſter Sauce*, No. 33, made with white gravy.

Sauce for a Fowl. Parſley and butter; or white oyſter ſauce.——*See Sauce*, No. 33, *or* No. 17.

Sauce for a Goo'e. Onions, or cabbage, firſt boiled, and then ſtewed in butter for a few minutes —*See Sauce*, No. 26.

Sauce for a Duck. They ſhould be ſmothered in onions.—*See Sauce*, No. 25.

For Poultry there is alſo a variety of other Sauces, among the Sauce Articles.

Chickens boiled, with Celery Sauce.

Put two fine chickens into a ſauce-pan to boil, and in the mean time prepare the ſauce; take the white part of two bunches of celery cut about an inch and an half long, and boil it till tender; ſtrain off the water, and put the celery into a ſtew-pan, with half a pint of cream, and a piece of butter rolled in flour; ſeaſon with pepper and ſalt; ſet it over a clear fire, and keep it ſtirring till it is ſmooth, and of a good thickneſs. Have ready half a dozen raſhers of bacon; take up your chickens, pour your ſauce into the diſh, and put the raſhers of bacon and ſliced lemon round.

To

To boil Pigeons.

Let the pigeons be boiled by themſelves for about a quarter of an hour; then boil a proper quantity of bacon, cut ſquare, and lay it in the middle of the diſh. Stew ſome ſpinach to put round, and lay the pigeons on the ſpinach. Garniſh with parſley dried criſp before the fire.

To boil Rabbits.

Truſs your rabbits cloſe, and boil them off white. For ſauce, take the livers, which, when boiled, bruiſe with a ſpoon very fine, and take out all the ſtrings; put to this ſome good veal broth, a little parſley ſhred fine, and ſome barberries clean picked from the ſtalks; ſeaſon it with mace and nutmeg; thicken it with a piece of butter rolled in flour, and a little white wine: Let your ſauce be of a good thickneſs, and pour it over your rabbits. Garniſh with lemons and barberries.

To boil Rabbits with Onions.

Truſs your rabbits ſhort, with the heads turned over their ſhoulders: Let them be boiled off very white. Serve them up with the *Onion Sauce*, No. 25; and garniſh with lemon and raw parſley.

To boil Woodcocks or Snipes.

Boil them either in beef gravy, or good ſtrong broth made in the beſt manner; put your gravy, when made to your mind, into a ſauce-pan, and ſeaſon it with ſalt; take the

guts of your ſnipes out clean, and put them into your gravy, and let them boil; let them be covered cloſe, and kept boiling, and then ten minutes will be ſufficient. In the mean time, cut the guts and liver ſmall. Take a ſmall quantity of the liquor your ſnipes are boiled in, and ſtew the guts with a blade of mace. Take ſome crumbs of bread, (about the quantity of the inſide of a ſtale roll) and have them ready fried criſp in a little freſh butter; when they are done, let them ſtand ready in a plate before the fire. When your ſnipes or woodcocks are ready, take about half a pint of the liquor they are boiled in, and put two ſpoonfuls of red wine to the guts, and a lump of butter rolled in flour, about as big as a walnut; ſet them on the fire in a ſauce-pan. Never ſtir it with a ſpoon, but ſhake it well till the butter is melted; then put in your crumbs; ſhake your ſauce-pan well; take your birds up, and pour your ſauce over them.

To boil Pheaſants.

Let them be dreſſed in a good deal of water; if large three quarters of an hour will do them; if ſmall, half an hour. For ſauce, uſe ſtewed celery, thickened with cream, and a piece of butter rolled in flour, a little ſalt, grated nutmeg, and a ſpoonful of white wine; pour the ſauce over them; and garniſh with orange cut in quarters.

To boil Partridges.

Boil them quick, and in a good deal of water; a quarter of an hour will do them.

For

For Sauce. Parboil the livers, and ſcald ſome parſley: Chop theſe fine, and put them into ſome melted butter; ſqueeze in a little lemon, give it a boil up, and pour it over the birds. Garniſh with lemon

But this is a more elegant Sauce:

Take a few muſhrooms, freſh peeled, and waſh them clean, put them in a ſauce pan with a little ſalt, ſet them over a quick fire, let them boil up, and put in a quarter of a pint of cream, and a little nutmeg; ſhake them together with a very little piece of butter rolled in flour, give it two or three ſhakes over the fire, (three or four minutes will do) then pour it over the birds.

Of FISH.

To boil a Turbot.

A turbot ought to be put into pump water, with ſalt and vinegar, for two hours before it is dreſſed. In the mean time, put a ſufficiency of water into a fiſh kettle, with a ſtick of horſe-radiſh ſliced, a handful of ſalt, and a faggot of ſweet herbs. When the water taſtes of the ſeaſoning, take it off the fire, and let it cool a little, to prevent the fiſh from breaking. Put a handful of ſalt into the mouth and belly of the turbot, put it into the kettle, and boil it gently. A middling turbot will take about twenty minutes.

When it is enough, drain it a little; lay it upon a diſh ſufficiently large, and garniſh with fried ſmelts, ſliced lemon, ſcraped horſe-radiſh, and barberries.

Sauce. Lobſter ſauce, anchovy ſauce, and plain butter, in ſeparate baſons.——*See Sauce*, No. 31, *and* No. 34, 35.

To boil a Cod.

Gut and waſh the fiſh very clean inſide and out, and rub the back bone with a handful of ſalt; put it upon a fiſh plate, and boil it gently till it is enough; and remember always to boil the liver along with it. Garniſh with ſcraped horſe-radiſh, ſmall fried fiſh, and ſliced lemon.

Sauce. Oyſter ſauce, ſhrimp ſauce, or lobſter ſauce, with plain melted butter, in different boats, and muſtard in a tea-cup.——*See Sauce*, No. 31, *and* No. 34, 35.

To boil a Cod's Head.

After tying your cod's head round with packthread, to keep it from flying, put a fiſh-kettle on the fire, large enough to cover it with water; put in ſome ſalt, a little vinegar, and ſome horſe-radiſh ſliced; when your water boils, lay your fiſh upon a drainer, and put it into the kettle; let it boil gently till it riſes to the ſurface of the water, which it will do, if your kettle is large enough; then take it out, and ſet it to drain; ſlide it carefully off your drainer into your fiſh plate. Garniſh with lemon, and horſe-radiſh ſcraped.

Have oyſter ſauce in one baſon, and ſhrimp ſauce in another.—*See Sauce*, No. 32, *or* 33.

To boil Crimp Cod.

Cut a Cod into ſlices, and throw it into pump-water and ſalt; ſet over your ſtove a large

large fiſh kettle, or turbot pan, almoſt full of ſpring-water, and ſalt ſufficient to make it brackiſh; let it boil quick, then put in your ſlices of cod, and keep it boiling and clean ſcumm'd; in about eight minutes the fiſh will be enough; then take the ſlices carefully up, and lay them on a fiſh-plate. Garniſh your diſh with horſe radiſh, lemon, and green parſley.

Send ſhrimp ſauce in one boat, and oyſter ſauce in another.—*See Sauce*, No. 32, *or* 33.

You may, if you pleaſe, take ſome of the largeſt ſlices, flour them, and broil them to a fine brown, and ſend them in a diſh for the lower end of the table.

To boil Skate.

Great care muſt be taken in cleaning this fiſh; and as it is commonly too large to be boiled in a pan at once, the beſt way is to cut it in long ſlips, croſs-ways, about an inch broad, and throw it into ſalt and water; and if the water boils quick it will be enough in three minutes. Drain it well, and ſerve it up with butter and muſtard in one baſon, and anchovy or ſoy ſauce in another.——*See Sauce*, No. 34, *or* No. 35.

You may, if you pleaſe, place ſpitchcock'd eels round about the ſkate.

To boil Soals.

Clean the ſoals well, and having laid them two hours in vinegar, ſalt, and water, dry them in a cloth, and then put them into a fiſh-pan with an onion, ſome whole pepper,

and a little ſalt. Cover the pan, and let them boil till enough. Serve them up with anchovy ſauce, and butter melted plain; or with ſhrimp, ſoy, or muſcle ſauce.—*See Sauce*, No. 31, 32, *or* 34, 35.

To boil Plaice and Flounders.

Let the pan boil; throw ſome ſalt into the water; then put in the fiſh; and (being boiled enough) take it out with a ſlice, and drain it well. Serve it up with horſe-radiſh and boiled parſley, to garniſh the edges of the diſh; and with a baſon of butter melted plain, and anchovy ſauce; or butter melted with a little catchup or ſoy.---*See Sauce*, No. 34, *or* 35.

To boil Sturgeon.

Having cleaned the ſturgeon well, boil it in as much liquor as will juſt cover it, adding two or three bits of lemon-peel, ſome whole pepper, a ſtick of horſe-radiſh, and a pint of vinegar to every two quarts of water. When it is enough, garniſh the diſh with fried oyſters, ſliced lemon, and ſcraped horſe-radiſh; ſerve it up with a ſufficient quantity of melted freſh butter, with cavear diſſolved in it; or (where that is not to be had) with anchovy ſauce, and the body of a crab bruiſed in the butter, and a little lemon juice, ſerved up in baſons.

To boil Salmon.

Let it be well ſcraped and cleanſed from ſcales and blood: and after it has lain about an hour in ſalt and ſpring-water, put it into a fiſh-

fiſh-kettle, with a proportionate quantity of ſalt and horſe-radiſh, and a bunch of ſweet herbs. Put it in while the water is lukewarm, and boil it gently till enough, or about half an hour, if it be thick; or twenty minutes, if it be a ſmall piece. Pour off the water, dry it well, and diſh it neatly upon a fiſh-plate, in the center, and garniſh the diſh with horſe-radiſh ſcraped, (as done for roaſt beef,) or with fried ſmelts or gudgeons, and with ſlices of lemon round the rim.

The Sauce to be melted butter, with and without anchovy; or ſhrimp or lobſter ſauce in different baſons.---*See Sauce*, No. 31, *or* 32.

To boil Carp.

Take a brace of large carp, ſcale them, and ſlit the tails, let them bleed into about half a pint of red wine, with half a nutmeg grated; (keep it ſtirring, or the blood will congeal) then gut and waſh them very clean; boil the roes firſt, and then the carp, as you would do any other fiſh, then fry them; fry ſome ſippets cut corner-ways; and laſtly, dip ſome large oyſters in batter, and fry them alſo, of a fine brown.

For the Sauce, take two anchovies, a piece of lemon-peel, a little horſe-radiſh, and a bit of onion; boil theſe in water till the anchovies are waſted; ſtrain the liquor into a clean ſauce-pan, and, as you like it, add oyſters ſtewed, a lobſter cut ſmall, (without the ſpawn,) craw-fiſh, or ſhrimps; ſet it over the fire, and let it boil; then take near a pound of butter,

roll

roll a good piece in flour, put it into your ſauce-pan with the liquor, with what other ingredients you intend, and boil all together, till it is of a good thickneſs; then pour in the wine and blood, and ſhake it about, letting it only ſimmer. Take up the fiſh, put them into a diſh, and pour the ſauce over them.

Garniſh your diſh with fried oyſters, horſe-radiſh, fried parſley, and lemon; ſtick the ſippets about the diſh, and lay the roe, ſome on the fiſh, and the reſt on the diſh; ſend it to table as hot as you can.

As this is an expenſive method, you may if you pleaſe, dreſs carp according to the following receipt of dreſſing tench.

To boil Tench.

Clean your tench very well, then put them into a ſtew pan with as much water as will cover them; put in ſome ſalt, whole pepper, lemon-peel, horſe-radiſh, and a bundle of ſweet herbs, and boil them till they are enough.

For Sauce.—Take ſome of the liquor, a glaſs of white wine, a pint of ſhrimps, and an anchovy bruiſed; boil altogether in a ſauce-pan, and roll a good piece of butter in flour, and break it into the ſauce; when of a proper thickneſs, pour it over the fiſh. Garniſh with lemon and ſcraped horſe-radiſh.

To boil Mackrel.

Having cleaned the mackrel very well, and ſoaked them for ſome time in ſpring water, put them and the roes into a ſtew-pan, with as

as much water as will cover them, and a little ſalt. Boil a ſmall bunch of fennel along with them, and when you ſend them up, garniſh with the roes, and the fennel ſhred fine.

Sauce.—Grated ſugar in a ſaucer; melted butter, and green gooſeberries boiled, in different baſons; or, parſley and butter, with a little vinegar or lemon.

To boil Eels.

Having ſkinned and waſhed your eels, and cut off the back ſkins with a pair of ſciſſars, roll them round with the heads innermoſt, and run a ſtrong ſkewer through them. Put them into a ſtew-pan, with a ſufficient quantity of water, and a little vinegar and ſalt. Garniſh with ſliced lemon.

Sauce. Parſley and butter.

To boil a Pike, or Jack.

Gut and clean your pike very well with ſalt and water, faſten the tail in the mouth with a ſkewer, then put it into a ſtew-pan, with as much water as will cover it, a little vinegar and ſalt, and a piece of horſe-radiſh ſliced. Garniſh with ſliced lemon and ſcraped horſe-radiſh.

Sauce. Anchovy, ſhrimp, or ſoy ſauce; or melted butter and catchup.—*See Sauce*, No. 32, *or* 34.

To dreſs a Turtle.

Fill a boiler or kettle with a quantity of water ſufficient to ſcald the callapach and callapee, the fins, &c. And about nine o'clock hang up your turtle by the hind fins, cut off its

its head, and ſave the blood; then with a ſharp-pointed knife ſeparate the callapach from the callapee (or the back from the belly part) down to the ſhoulders, ſo as to come at the entrails, which take out, and clean as you would thoſe of any other animal, and throw them into a tub of clean water, taking great care not to break the gall, but to cut it from the liver, and throw it away. Then ſeparate each diſtinctly, and put the guts into another veſſel, open them with a ſmall penknife, from end to end, waſh them clean, and draw them through a woollen cloth in warm water, to clear away the ſlime, and then put them into clean cold water till they are uſed, with the other part of the entrails, which muſt all be cut up ſmall, to be mixed in the baking diſhes with the meat. This done, ſeparate the back and belly pieces entirely, cutting away the four fins by the upper joint, which ſcald, peel off the looſe ſkin, and cut them into ſmall pieces, laying them by themſelves, either in another veſſel, or on the table, ready to be ſeaſoned. Then cut off the meat from the belly part, and clean the back from the lungs, kidneys, *&c.* and that meat cut into pieces as ſmall as a walnut, laying it likewiſe by itſelf. After this, you are to ſcald the back and belly pieces, pulling off the ſhell from the back, and the yellow ſkin from the belly, when all will be white and clean; and with the kitchen cleaver cut thoſe up likewiſe into pieces about the bigneſs or breadth of a card. Put theſe pieces into clean cold water, waſh them out, and place them

them in a heap on the table, ſo that each part may lie by itſelf.

The meat, being thus prepared and laid ſeparate, for ſeaſoning, mix two-third parts of ſalt, or rather more, and one-third part of Cayenne pepper, black pepper, and a nutmeg and mace pounded fine, and mixed together; the quantity to be proportioned to the ſize of the turtle, ſo that in each diſh there may be about three ſpoonfuls of ſeaſoning to every twelve pounds of meat.

Your meat being thus ſeaſoned, get ſome ſweet herbs, ſuch as thyme, ſavory, *&c.* let them be dried and rubbed fine, and having provided ſome deep diſhes to bake in, (which ſhould be of the common brown ware) put in the coarſeſt part of the meat at the bottom, with about a quarter of a pound of butter in each diſh, and then ſome of each of the ſeveral parcels of meat, ſo that the diſhes may be all alike, and have equal proportions of the different parts of the turtle; and between each laying of the meat, ſtrew a little of the mixture of ſweet herbs. Fill your diſhes within an inch and a half, or two inches of the top; boil the blood of the turtle, and put into it; then lay on force-meat balls made of veal, or fowl, highly ſeaſoned with the ſame ſeaſoning as the turtle; put in each diſh a gill of good Madeira wine, and as much water as it will conveniently hold; then break over it five or ſix eggs, to keep the meat from ſcorching at the top, and over that ſhake a handful of ſhred parſley, to make it look green; when done put your diſhes

diſhes into an oven made hot to make bread, and in an hour and a half, or two hours, (according to the ſize of your diſhes) it will be ſufficiently done.

To boil all Kinds of GARDEN STUFF.

In dreſſing all ſorts of kitchen garden herbs, take care that they are clean waſhed: that there be no ſmall ſnails, or caterpillars between the leaves; and that all the coarſe outer leaves, and thoſe that have received any injury by the weather, be taken off. Next waſh them in a good deal of water, and put them into a cullender to drain. Care muſt likewiſe be taken, that your pot or ſauce-pan be clean, well tinned, and free from ſand or greaſe.

To boil Aſparagus.

Firſt cut the white ends off about ſix inches from the head, and ſcrape them from the green part downwards very clean. As you ſcrape them, throw them into a pan of clean water; and after a little ſoaking, tie them up in ſmall even bundles. When your water boils, put them in, and boil them up quick; but by over boiling they will loſe their heads. Cut a ſlice of bread for a toaſt, and bake it brown on both ſides. When your graſs is done, take them up carefully; dip the toaſt in the aſparagus-water, and lay it in the bottom of your diſh; then lay the heads of the aſparagus on it with the white ends outwards: pour a little melted butter

butter over the heads; cut an orange into ſmall quarters, and ſtick them between for garniſh.

To boil Artichokes.

Wring off the ſtalks cloſe to the artichokes: Throw them into water, and waſh them clean; then put them into a pot or ſauce-pan. They will take better than an hour after the water boils; but the beſt way is to take out a leaf, and if it draws eaſy, they are enough. Send them to table with butter in tea-cups between each artichoke.

To boil Colliflowers.

A colliflower is the moſt favourite plant in the kitchen garden amongſt the generality of people. Take off all the green part, and cut the flower cloſe at the bottom from the ſtalk; and if it be large or dirty, cut it into four quarters, that it may lay better in the pan, and be thoroughly cleanſed. Let it ſoak an hour, if poſſible, in clean water; and then put it into boiling milk and water, (if you have any milk,) or water only, and ſkim the pan very well. When the flower or ſtalks left above it feel tender, it will be enough; but it muſt be taken up before it loſes its criſpneſs; for colliflower is good for nothing that boils till it becomes quite ſoft. When enough, lay it to drain in a cullender for a minute or two, and ſerve it up in a diſh by itſelf, and with melted butter in a baſon.

To

To boil Brocoli.

Strip off the ſmall branches from the great one, then with a knife peel off the hard outſide ſkin which is on the ſtalk and ſmall branches, till you come to the top, and throw them into a pan of clean water as you do them. Have water boiling in a ſtew-pan, with ſome ſalt in it; when it boils, put in your brocoli, and as ſoon as the ſtalks are tender, they are enough. Take them up with a ſkimmer, and be careful you do not break the heads off.

Some eat brocoli like aſparagus, with a toaſt baked, and laid in the diſh, with the brocoli upon it, and ſent to table with a little melted butter poured over it.

To boil French Beans.

Take your beans and ſtring them; cut them in two, and then acroſs; when you have done them all, ſprinkle them over with ſalt, and ſtir them together. As ſoon as your water boils, put them in, ſalt and all; make them boil up quick. They will be ſoon done, and look of a better green than when growing in the garden. If they are very young, only take off the ends, break them in two, and dreſs them in the ſame manner.

To boil Broad Beans.

Beans require a good deal of water, and it is beſt not to ſhell them till juſt before they are ready to go into the pot. When the water boils, put them in with ſome pick'd parſley,

ſley, and ſome ſalt: Make them boil up quick, and when you ſee them begin to fall, they are enough. Strain them off. Garniſh the diſh with boiled parſley, and ſend plain butter in a cup, or boat.

To boil Green Peaſe.

When your peas are ſhelled, and the water boils, which ſhould not be much more than will cover them, put them in with a few leaves of mint: As ſoon as they boil, throw in a piece of butter as big as a walnut, and ſtir them about; when they are enough, ſtrain them off, and ſprinkle on a little ſalt; ſhake them till the water drains off, ſend them hot to table, with melted butter in a cup.

To boil Cabbage.

If your cabbage is large, cut it into quarters; if ſmall, cut it in half; let your water boil, then put in a little ſalt, and next your cabbage, with a little more ſalt upon it; make your water boil as ſoon as poſſible, and when the ſtalk is tender, take up your cabbage into a cullender, or ſieve, that the water may drain off, and ſend it to table as hot as you can. Savoys are dreſſed in the ſame manner.

To boil Sprouts.

Pick and waſh your ſprouts very clean, and ſee there are no ſnails or grubs between the leaves, cut them acroſs the ſtem, but not the heart; after they are well waſhed, take them out of the water to drain; when your

water

water boils, put in ſome ſalt, and then the ſprouts, with a little more ſalt on them; make them boil quick, and if any ſcum ariſes, take it clean off. As ſoon as the ſtalks are tender, ſtrain them off, or they will not only loſe their colour, but likewiſe their flavour.

To boil Spinach.

There is no herb requires more care in the waſhing, than ſpinach; you muſt carefully pick it leaf by leaf, take off all the ſtalks, and waſh it in three or four waters; then put it into a cullender to drain. It does not require much water to dreſs it: half a pint, in a ſauce-pan that holds two quarts, will dreſs as much ſpinach, as is generally wanted for a ſmall family. When your water boils, put in your ſpinach, with a ſmall handful of ſalt, preſſing it down with a ſpoon as you put it into the ſauce-pan; let it boil quick, and as ſoon as tender, put it into a ſieve or cullender, and preſs out all the water. When you ſend it to table, raiſe it up with a fork, that it may lie hollow in the diſh.

To boil Turnips.

A great deal depends upon preparing this root for boiling. They require paring till all the ſtringy coat be quite cut off: for that outſide will never boil tender. Being well rinded, cut them in two, and boil them in the pot with either beef, mutton, or lamb. When they become tender, take them out, preſs the liquor from them between two trenchers, put them into

into a pan, and maſh them with butter and a little ſalt, and ſend them to table in a plate or baſon by themſelves. Or ſend them as they come out of the pot, in a plate, with ſome melted butter in a baſon, for every one to butter and ſeaſon them as they like.

To boil Parſnips.

Parſnips are a very ſweet root, and an agreeable ſauce for ſalt fiſh. They ſhould be boiled in a great deal of water, and when you find they are ſoft (which is known by running a fork into them) take them up and carefully ſcrape all the dirt off them, and then with a knife ſcrape them all fine, throwing away all the dirty parts; then put them in a ſauce-pan with ſome milk, and ſtir them over the fire till they are thick. Take care they do not burn; add a good piece of butter, and a little ſalt, and when the butter is melted, ſend them to table.

But parſnips are in common ſerved up in a diſh, when well boiled and ſcraped, with melted butter in a baſon.

To boil Carrots.

Let them be ſcraped very clean, and when they are enough, rub them in a clean cloth, then ſlice ſome of them into a plate, and pour ſome melted butter over them; and garniſh the diſh with the others, either whole or cut in pieces, or ſplit down the middle. If they are young ſpring carrots, half an hour will

will boil them; if large, an hour; but old Sandwich carrots will take two hours.

To boil Potatoes.

Potatoes muſt always be peeled, except they be very ſmall and new. Some pare potatoes before they are put into the pot; others think it the beſt way, both for ſaving time and preventing waſte, to peel off the ſkin as ſoon as they are boiled; which then ſlips off by rubbing them with a coarſe cloth. In boiling them take care they be enough, and not over done; for if boiled too much, they maſh and become watery. Therefore it requires good attention when you are boiling potatoes, and that they be taken up as ſoon as they begin to ſhew the leaſt diſpoſition to break. This is a root in great requeſt, and ſerved up in a diſh or plate, whole for the moſt part, with a baſon of melted butter. On which occaſion it will be ſome addition to the potatoes to ſet them before the fire till they are quite dry, and a little browned.

CHAP. IV.

Of FRYING.

Of BUTCHER'S MEAT.

To fry Tripe.

CUT your tripe into pieces about three inches long, dip them into the yolk of an egg, and a few crumbs of bread, fry them of

of a fine brown, and then take them out of the pan, and lay them in a diſh to drain.—— Have ready a warm diſh to put them in, and ſend them to table, with butter and muſtard in a cup.

To fry Beef Steaks.

Take rump ſteaks, beat them very well with a roller, fry them in half a pint of ale that is not bitter, and whilſt they are frying, for your *Sauce*, cut a large onion ſmall, a very little thyme, ſome parſley ſhred ſmall, ſome grated nutmeg, and a little pepper and ſalt; roll all together in a piece of butter, and then in a little flour, put this into the ſtew-pan, and ſhake all together. When the ſteaks are tender, and the ſauce of a fine thickneſs, diſh them up.

Another Way to fry Beef Steaks.

Cut the lean by itſelf, and beat it well with the back of a knife, fry the ſteaks in juſt as much butter as will moiſten the pan, pour out the gravy as it runs out of the meat, turn them often, and do them over a gentle fire; then fry the fat by itſelf, and lay upon the lean:—*For Sauce*, put to the gravy a glaſs of red wine, half an anchovy, a little nutmeg, a little beaten pepper, and a ſhallot cut ſmall; give it two or three little boils, ſeaſon it with ſalt to your palate, pour it over the ſteaks, and ſend them to table.

To fry a Loin of Lamb.

Cut the loin into thin ſteaks, put a very little pepper and ſalt, and a little nutmeg

on them, and fry them in freſh butter; when enough, take out the ſteaks, lay them in a diſh before the fire to keep hot; then for *Sauce*, pour out the butter, ſhake a little flour over the bottom of the pan, pour in a quarter of a pint of boiling water, and put in a piece of butter; ſhake all together, give it a boil or two up, pour it over the ſteaks, and ſend them to table.

Note. You may do mutton the ſame way, and add two ſpoonfuls of walnut-pickle.

To fry Sauſages with Apples.

Take half a pound of ſauſages, and ſix apples; ſlice four about as thick as a crown, cut the other two in quarters, fry them with the ſauſages of a fine light brown, and lay the ſauſages in the middle of the diſh, and the apples round. Garniſh with the quartered apples.

Stewed cabbage and ſauſages fried, is a good diſh; then heat cold peas pudding in the pan; when it is quite hot, heap it in the middle of the diſh, and lay the ſauſages all round edgeways, and one in the middle at length.

To fry cold Veal.

Cut it into pieces about as thick as half a crown, and as long as you pleaſe, dip them in the yolk of an egg, and then in crumbs of bread, with a few ſweet herbs, and ſhred lemon-peel in it; grate a little nutmeg over them, and fry them in freſh butter. The butter

ter muſt be hot, and juſt enough to fry them in: For *Sauce*, make a little gravy of the bone of the veal; when the meat is fried, take it out with a fork, and lay it in a diſh before the fire, then ſhake a little flour into the pan, and ſtir it round; put in a little gravy, ſqueeze in a little lemon, and pour it over the veal. Garniſh with lemon.

To fry Beef Collops.

Cut your beef in thin ſlices, about two inches long, lay them upon your dreſſer, and hack them with the back of a knife; grate a little nutmeg over them, and duſt on ſome flour; lay them into a ſtew pan, and put in as much water as you think ſufficient for ſauce; ſhred half an onion, and a little lemon-peel very fine, a bundle of ſweet herbs, and a little pepper and ſalt: Roll a piece of butter in flour, and ſet them over a clear fire till they begin to ſimmer; ſhake them together often, but don't let them boil up; after they begin to ſimmer, ten minutes will do them; take out your herbs, and diſh them up. Garniſh the diſh with pickles and horſe-radiſh.

To make Scotch Collops.

Dip the ſlices of lean veal in the yolks of eggs, that have been beaten up with melted butter, a little ſalt, ſome grated nutmeg, and grated lemon-peel. Fry them quick; ſhake them all the time, to keep the butter from oiling. Then put to them ſome beef gravy, and ſome muſhrooms, or forced-meat balls.

Garniſh with ſauſages and ſliced lemon, and ſlices of broiled or fried bacon.

Obſerve, If you would have the collops white, do not dip them in eggs. And when fried tender, but not brown, pour off the liquor quite clean; put in ſome cream to the meat, and give it juſt a boil up.

To fry Veal Cutlets.

Cut a neck of veal into ſteaks, and fry them in butter; and having made a ſtrong broth of the ſcrag-end, boiled with two anchovies, ſome nutmeg, ſome lemon-peel, and parſley ſhred very ſmall, and browned with a little burnt butter, put the cutlets and a glaſs of white wine into this liquor. Toſs them up together: thicken with a bit of butter rolled in flour, and diſh all together. Squeeze a Seville orange over, and ſtrew as much ſalt on as ſhall give a reliſh.

To fry Mutton Cutlets.

Take a handful of grated bread, a little thyme and parſley, and lemon peel ſhred very ſmall, with ſome nutmeg, pepper, and ſalt; then take a loin of mutton, cut it into ſteaks, and let them be well beaten; then take the yolks of two eggs, and rub the ſteaks all over. Strew on the grated bread with theſe ingredients mixed together. For the *Sauce*, take gravy, with a ſpoonful or two of claret, and a little anchovy.

To fry Calf's Liver and Bacon.

Cut the liver in ſlices, and fry it firſt brown and nice, and then the bacon; lay the liver in the diſh, and the bacon upon it. Serve it up with gravy and butter, and a little orange or lemon juice, and garniſh with ſliced lemon.

To fry Sweetbreads and Kidneys.

After ſplitting the kidneys, fry them and the ſweetbreads in butter. Serve them up with a brown ragoo ſauce, and muſhrooms; garniſh with fried parſley and ſliced lemon.

To fry Eggs as round as Balls.

Having a deep frying-pan, and three pints of clarified butter, heat it as hot as for fritters, and ſtir it with a ſtick, till it runs round like a whirlpool; then break an egg into the middle, and turn it round with your ſtick, till it be as hard as a poached egg; the whirling round of the butter will make it as round as a ball; then take it up with a ſlice, and put it in a diſh before the fire; they will keep hot half an hour, and yet be ſoft; ſo you may do as many as you pleaſe. You may poach them in boiling water in the ſame manner.

Of FISH.

To fry Carp.

Scale and clean your carp very well, ſlit them in two, ſprinkle them with ſalt, flour them, and fry them in clarified butter. Make a ragoo with a good fiſh broth, the melts of your fiſh, artichoke bottoms cut in ſmall

dice, and half a pint of ſhrimps; thicken it with the yolks of eggs, or a piece of butter rolled in flour: put the ragoo into a diſh, and lay your fried carp upon it. Garniſh with fried ſippets, criſp parſley, and lemon.

To fry Tench.

Slime your tenches, ſlip the ſkin along the backs, and with the point of your knife raiſe it up from the bone; then cut the ſkin acroſs at the head and tail, ſtrip it off, and take out the bone; then take another tench, or a carp, and mince the fleſh ſmall with muſhrooms, chives, and parſley. Seaſon them with ſalt, pepper, beaten mace, nutmeg, and a few ſavoury herbs minced ſmall. Mingle theſe all well together, then pound them in a mortar with crumbs of bread, as much as two eggs ſoaked in cream, the yolks of three or four eggs, and a piece of butter. When theſe have been well pounded, ſtuff the tenches with this force: take clarified butter, put it into a pan, ſet it over the fire, and when it is hot, flour your tenches, and put them into the pan one by one, and fry them brown; then take them up, lay them in a coarſe cloth before the fire, to keep hot. In the mean time, pour all the greaſe and fat out of the pan, put in a quarter of a pound of butter, ſhake ſome flour all over the pan, and keep ſtirring with a ſpoon till the butter is a little brown; then pour in half a pint of white wine, ſtir it together, pour in half a pint of boiling water, an onion ſtuck with cloves,

cloves, a bundle of ſweet herbs, and a blade or two of mace. Cover them cloſe, and let them ſtew as ſoftly as you can for a quarter of an hour, then ſtrain off the liquor, put it into the pan again, add two ſpoonfuls of catchup, have ready an ounce of truffles or morels boiled tender in half a pint of water, pour the truffles, water and all, into the pan, with a few muſhrooms, and either half a pint of oyſters, clean waſhed in their own liquor, and the liquor and all put into the pan, or ſome crawfiſh; but then you muſt put in the tails, and after clean picking them, boil them in half a pint of water; then ſtrain the liquor, and put into the ſauce: or take ſome fiſh-melts, and toſs up in your ſauce. All this is juſt as you fancy.

When you find your ſauce is very good, put your tench into the pan, and make them quite hot, then lay them into your diſh, and pour the ſauce over them. Garniſh with lemon.

Or you may, for change, put in half a pint of ſtale beer inſtead of water. Or you may dreſs tench juſt as you do carp.

To fry Trout.

Scale your trout clean, then gut them, and take out the gills, waſh them, and dry them in a cloth, flour them, and fry them in butter till they are of a fine brown; when they are enough, take them up, and ſerve them; fry ſome parſley green and criſp, melt anchovy and butter, with a ſpoonful of white wine. Diſh your fiſh, and garniſh with fried

parſley, and ſliced lemon. You may pour your ſauce over the fiſh, or ſend it in a boat, which you pleaſe.

In this manner you may fry pearch, ſmall pike, jacks, roach, gudgeons, or a chine of freſh ſalmon.

To fry flat Fiſh.

Dry the fiſh well in a cloth, rub them over with the yolk of an egg, and duſt over ſome flour: let your oil, butter, lard, or dripping be ready to boil before you put in the fiſh; fry them off with a quick fire, and let them be of a fine brown. Before you diſh them up, lay them upon a drainer before the fire ſloping, for two or three minutes, which will prevent their eating greaſy.—*For Sauce*, take the *Fiſh Sauce*, No. 36.

You muſt obſerve on faſt days, and in Lent, never to dreſs your fiſh in any thing but butter, or oil.

To fry Herrings.

After having cleaned your herrings, take out the roes, dry them and the herrings in a cloth; flour them, and fry them in butter of a fine brown; lay them before the fire to drain; ſlice three or four onions, flour them, and fry them nicely; diſh up the herrings, and garniſh them with the roes and onions: Send them up as hot as you can, with butter and muſtard in a cup.

To fry Eels.

After having ſkinned and cleaned your eels, ſplit them, and cut them in pieces; let them

them lay for two or three hours in a pickle made in vinegar, ſalt, pepper, bay leaves, ſliced onion, and juice of lemon; then dredge them well with flour, and fry them in clarified butter; ſerve them dry with fried parſley, and lemon for garniſh. Send plain butter and anchovy ſauce in ſeveral cups.——*See Sauce*, No. 34, *or* 35.

To fry Lampries.

Bleed them, and ſave the blood, then waſh them in hot water to take off the ſlime, cut them in pieces, and let them be fried in butter, not quite enough; drain out all the fat, then put in a little white wine, and ſhake your pan; ſeaſon them with whole pepper, nutmeg, ſalt, ſweet herbs, and a bay leaf, a good piece of butter rolled in flour, and the blood that was ſaved; cover them cloſe, and ſhake the pan often. When you think they are enough, take them up, and give the ſauce a quick boil, ſqueeze in a little lemon, and pour the ſauce over the fiſh.——Send it to table garniſhed with lemon.

To fry ſmall Fiſh of all Sorts.

Small fiſh are generally dreſſed to garniſh a diſh of fiſh, as ſmelts, gudgeons, roach, ſmall whitings, *&c.* Wipe them dry with a cloth, then rub them over with the yolk of an egg, flour them, and fry them in oil, butter, hog's-lard, or beef-dripping; take care they are fried of a fine light brown; and if they are ſent by themſelves in a diſh, garniſh with fried parſley and lemon.

Whitings, when ſmall, ſhould be turned round, the tail put into the mouths and ſo fried; if large, they are ſkinned, turned round and fried.

Plaiſe, flounders, and dabs are rubbed over with eggs, and fried.

Small maids are frequently dipped in batter, and fried.

As theſe ſorts of fiſh are generally dreſſed by themſelves for ſupper, you may ſend various ſauces as you like beſt; either ſhrimps, oyſters, anchovy and butter, or plain melted butter; and ſome chuſe oil and lemon. —— *See Sauces*, No. 32, 33, 34, *or* 35.

To fry Oyſters.

You muſt make a batter of milk, eggs, and flour; then take your oyſters and waſh them; wipe them dry, and dip them in the batter, then roll them in ſome crumbs of bread and a little mace beat fine, and fry them in very hot butter or lard.

Or, beat four eggs with ſalt, put in a little nutmeg grated, and a ſpoonful of grated bread, then make it as thick as batter for pancakes, with fine flour; drop the oyſters in, and fry them brown in clarified beef ſuet. They are to lie round any diſh of fiſh. Ox-palates boiled tender, blanched, and cut in pieces, then fried in ſuch batter, is proper to garniſh haſhes or fricaſſees.

Of

Of GARDEN STUFF.

To fry Artichoke Bottoms.

Firſt blanch them in water, then flour them, fry them in freſh butter, lay them in your diſh, and pour melted butter over them. Or you may put a little red wine into the butter, and ſeaſon with nutmeg, pepper, and ſalt.

To fry Cauliflowers.

Take two fine cauliflowers, boil them in milk and water, then leave one whole, and pull the other to pieces; take half a pound of butter, with two ſpoonfuls of water, a little duſt of flour, and melt the butter in a ſtew-pan; then put in the whole cauliflower cut in two, and the other pulled to pieces, and fry it till it is of a very light brown. Seaſon it with pepper and ſalt. When it is enough, lay the two halves in the middle, and pour the reſt all over.

To fry Celery.

Take ſix or eight heads of celery, cut off the green tops, and take off the outſide ſtalks, waſh them clean; then have ready half a pint of white wine, the yolks of three eggs beat fine, and a little ſalt and nutmeg; mix all well together with flour into a batter, dip every head into the batter, and fry them in butter. When enough, lay them in the diſh, and put melted butter over them.

To fry Potatoes.

Cut them into thin ſlices, as big as a crown piece, fry them brown, lay them in the plate or diſh, pour melted butter, ſack, and ſugar over them. Theſe are a pretty corner plate.

To fry Onions.

Take ſome large onions, peel them, and cut them into ſlices about a quarter of an inch thick; then dip theſe ſlices into batter, or an egg beaten, without breaking them, and fry them of a nice brown.

To fry Parſley.

Pick the parſley very clean, and ſee that it be young. Then put a little butter into a clean pan, and when it is very hot put in the parſley; keep it ſtirring with a knife till it be criſp, then take it out, and uſe it as garniſh to fried lamb, *&c.*

CHAP. V.

Of BROILING.

To broil Beef Steaks, Mutton, or Pork Chops.

LAY your ſteaks on the gridiron, and throw upon them pepper and ſalt to your taſte. Do not turn them till one ſide be enough; and when the other ſide has been turned a little while, a fine gravy will lie on the top, which you muſt take care to preſerve, and lift it altogether with a pair of ſmall tongs,

or

or carefully with a knife and fork, into a hot diſh, and put a little piece of butter under it, which will help to draw out the gravy. Some palates like it with a ſhallot or two, or an onion, ſhred very fine.

But if they be mutton or pork ſteaks, they muſt be frequently turned on the gridiron.

The general *Sauce* for ſteaks is horſe-radiſh for beef; muſtard for pork; and girkins pickled for mutton. But in the ſeaſon, I would recommend a good ſallad, or green cucumbers, or celery, for beef and mutton; and green peas for lamb ſteaks.

To broil Pigeons.

Put a bit of butter, ſome ſhred parſley, and a little pepper and ſalt in the bellies of the pigeons, and tie them up neck and vent. Set your gridiron high, that they may not burn; and ſend them up with a little melted butter in a cup. You may ſplit them, and broil them with a little pepper and ſalt; or you may roaſt them, and ſerve them up with a little parſley and butter in a boat.

To broil Chickens.

Slit them down the back, and ſeaſon them with pepper and ſalt, lay them at a great diſtance, on a very clear fire. Let the inſide lie downward, till they are above half done: then turn them, and take great care the fleſhy ſide do not burn; throw over them ſome fine raſpings of bread, and let them be of a fine brown, but not burnt. Let your ſauce be

good

good gravy with muſhrooms, and garniſh with lemon and the livers broiled, the gizzards cut, ſlaſhed, and broiled with pepper and ſalt.—— *See Sauce*, No. 16.

To broil Cod, Salmon, Whiting, or Haddock.

Flour them, and have a quick clear fire; ſet your gridiron high, broil them of a fine brown, and lay them in a diſh. For *Sauce* take good melted butter, with the body of a lobſter bruiſed therein; cut the meat ſmall, put all together into the melted butter, make it hot, and pour it into the diſh, or into baſons. Garniſh with horſe-radiſh and lemon.

To broil Mackrel.

Gut them, waſh them clean, pull out the roe at the neck end, boil it in a little water, then bruiſe it with a ſpoon; beat up the yolk of an egg, with a little nutmeg, lemon-peel cut fine, ſhred thyme, ſome parſley boiled and chopped fine, a little pepper and ſalt, and a few crumbs of bread; mix all well together, and fill the mackrel; flour them well and broil them nicely. Let your *Sauce* be plain butter, with a little catchup or walnut pickle.

To broil Herrings.

Scale them, gut them, cut off their heads, waſh them clean, dry them in a cloth, flour them and broil them, but with a knife juſt notch them acroſs: Take the heads and maſh them, boil them in ſmall beer or ale, with a little

little whole pepper and an onion. Let it boil a quarter of an hour, then ſtrain it; thicken it with butter and flour, adding a good deal of muſtard. Lay the fiſh in a diſh, and pour the ſauce into a baſon; or ſerve them up with plain butter and muſtard.

To broil Cod Sounds.

You muſt firſt lay them in hot water a few minutes; take them out, and rub them well with ſalt, to take off the ſkin and black dirt, and to make them look white; then put them in water, and give them a boil. Take them out and flour them well, pepper and ſalt them, and broil them. When they are enough, lay them in the diſh, and pour melted butter and muſtard into the diſh. Broil them whole.

To broil Eels.

Take a large eel, ſkin it and make it clean. Open the belley, cut it in four pieces; take the tail end, ſtrip off the fleſh, beat it in a mortar, ſeaſon it with a little beaten mace, a little grated nutmeg, pepper and ſalt, a little parſley and thyme, a little lemon-peel, and an equal quantity of crumbs of bread; roll it in a little piece of butter, then mix it again with the yolk of an egg; roll it up again, and fill the three pieces of belly with it. Cut the ſkin of the eel, wrap the pieces in, and ſew up the ſkin. Broil them well, and have butter and an anchovy for ſauce, with a piece of lemon.

To Spitchcock Eels.

You muſt ſplit a large eel down the back, and joint the bones, cut it in two or three pieces, melt a little butter, put in a little vinegar and ſalt, let your eel lay in it two or three minutes; then take the pieces up one by one, turn them round with a little fine ſkewer, roll them in crumbs of bread, and broil them of a fine brown. Let your ſauce be plain butter, with the juice of lemon, or good gravy with an anchovy in it.

To broil Eggs.

Firſt put your ſalamander into the fire, then cut a ſlice round a quartern loaf, toaſt it brown, and butter it, lay it in the diſh, and ſet it before the fire; poach ſeven eggs, juſt enough to ſet the whites, take them out carefully, and lay them on your toaſt; brown them with the ſalamander, grate ſome nutmeg over them, and ſqueeze Seville orange over all. Garniſh your diſh with orange cut in ſlices.

CHAP. VI.

Of STEWING.

To ſtew Beef.

TAKE four pounds of ſtewing beef, with the hard fat of briſket beef cut in pieces, Put theſe into a ſtew-pan with three pints of water, a little ſalt, pepper, dried marjoram powdered, and three cloves. Cover the pan very

very close, and let it ſtew four hours over a ſlow fire. Then throw into it as much turnips and carrots cut into ſquare pieces, as you think convenient; and the white part of a large leek, two heads of celery ſhred fine, a cruſt of bread burnt, and half a pint of red wine (or good ſmall beer will do as well.) Then pour it all into a ſoup-diſh, and ſerve it up hot, garniſh with boiled carrot ſliced.

To ſtew Briſket of Beef.

Having rubbed the briſket with common ſalt and ſalt-petre, let it lie four days. Then lard the ſkin with fat bacon, and put it into a ſtew-pan with a quart of water, a pint of red wine or ſtrong beer, half a pound of butter, a bunch of ſweet herbs, three or four ſhallots, ſome pepper, and half a nutmeg grated. Cover the pan very cloſe. Stew it over a gentle fire for ſix hours. Then fry ſome ſquare pieces of boiled turnips very brown. Strain the liquor the beef was ſtewed in, thicken it with burnt butter, and having mixed the turnips with it, pour all together over the beef in a large diſh. Serve it up hot, and garniſh with lemon ſliced. An ox cheek, or a leg of beef, may be ſerved up in the ſame manner.

To ſtew Beef Gobbets.

Cut any piece of beef, except the leg, in pieces, the ſize of a pullet's egg. Put them into a ſtew-pan, and cover them with water.

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Let them ſtew one hour, and ſkim them very clean. Then add a ſufficient quantity of mace, cloves, and whole pepper, tied up looſe in a muſlin rag, ſome celery cut ſmall, and ſalt, turnips, and carrots, pared and cut in ſlices, a little parſley, a bundle of ſweet herbs, a large cruſt of bread, and if you pleaſe, add an ounce of pearl barley, or rice. Cover all cloſe, and ſtew it till tender. Then take out the herbs, ſpices, and bread, and add a French roll fried and cut in four. Diſh up all together, and ſend it to table.

To Stew Ox Palates.

Put the palates into a ſauce-pan of cold water, and let them ſtew very ſoftly over a ſlow fire till they are tender. Then cut them into pieces, and diſh them with cox-combs and artichoke bottoms cut ſmall; and garniſh with lemon ſliced, and with ſweetbreads ſtewed for white diſhes, and fried for brown ones, and cut alſo into little pieces.

N. B. This ſtew is generally uſed for improving a fricaſee, or a ragoo of veal, lamb, rabbits, *&c.*

To ſtew Beef Steaks.

Half broil the beef ſteaks; then put them into a ſtew-pan, ſeaſon them with pepper and ſalt according to your palate; juſt cover them with gravy. Alſo put in a piece of butter rolled in flour. Let them ſtew gently for half an hour, then add the yolks of two eggs beat up, and ſtir all together for two or three minutes, and

and ſerve it up. Garniſh with pickles and horſe-radiſh ſcraped.

To ſtew Beef Collops.

Cut raw beef, as veal is cut for Scotch collops. Put the collops into a ſtew-pan with a little water, a glaſs of white wine, a ſhallot, a little dried marjoram rubbed to powder, ſome ſalt and pepper, and a ſlice or two of fat bacon. Set this over a quick fire, till the pan be full of gravy, which will be in a little time; add to it a little muſhroom juice; and then ſerve it up hot; and garniſh with ſliced lemon, or ſmall pickles and red cabbage.

To ſtew Veal in general.

Let the veal be under-roaſted, or boiled; cut it into thick ſlices, and juſt cover the veal with water in a ſtew-pan. Seaſon with pepper, ſalt, and grated nutmeg, a little mace, ſweet marjoram, a ſhallot, and lemon-thyme, or a little grated lemon-peel. Stew all together, and when almoſt enough, put into the liquor a little good gravy, and muſhroom liquor, a glaſs of white wine, and a little lemon juice. Let theſe ſtew a little longer. Then ſtrain off the liquor, and thicken it with butter and flour. Lay the meat in the diſh, and pour the ſauce over it. Garniſh the diſh with ſippets, and fried oyſters, or bits of broiled bacon and ſliced lemon, on the rim of the diſh.

To ſtew a Knuckle of Veal.

Boil the knuckle till there is juſt enough liquor for ſauce. To which add one ſpoonful of catchup, one of red wine, and one of walnut-pickle; alſo ſome truffles, morels, or dried muſhrooms cut ſmall, if you pleaſe. Boil all together. When enough, take up the meat; lay it in a diſh, pour the ſauce or liquor over it, and ſend it to table, garniſhed with ſliced lemon.

To ſtew a Neck of Veal.

Cut the neck of veal in ſteaks, and ſeaſon them well with a mixture of ſalt, pepper, grated nutmeg, thyme, and knotted marjoram. Stew theſe gently over a ſlow fire, in cream or new milk, till they be enough, then add two anchovies, ſome gravy or ſtrong broth, and a piece of butter rolled in flour. Toſs it up till it becomes thick. Then put it in a diſh, and ſerve it up hot. Garniſh with lemon ſliced.

To ſtew a Breaſt of Veal.

Let the breaſt be fat and white, cut off both ends, and boil them for gravy. Make a forced-meat of the ſweet-bread boiled, a few crumbs of bread, a little beef ſuet, two eggs, pepper and ſalt, a ſpoonful or two of cream, and a little grated nutmeg; with which mixture, having raiſed the thin part of the breaſt, ſtuff the veal. Skewer the ſkin cloſe down, drudge it over with flour; tie it up in a cloth, and ſtew it in milk and water about an hour.

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The proper *Sauce* for this diſh is made of a little gravy, about a gill of oyſters, a few muſhrooms ſhred fine, and a little juice of lemon, thickened with flour and butter.

To ſtew a Pig.

Roaſt a pig till it is thorough hot, then ſkin it, cut it in pieces, and put it into a ſtew-pan, with a ſufficient quantity of ſtrong gravy, a gill of white wine, ſome pepper, ſalt, and nutmeg, an onion, a little marjoram, three ſpoonfuls of elder vinegar, (if you have any) and a piece of butter; cover all cloſe, and ſtew it gently over a ſlow fire. When enough, ſerve it up hot, put ſippets upon it, and garniſh it with lemon ſliced.

To ſtew Mutton Chops.

Cut the chops thin, put them into a ſhallow tin pan, with a cover that ſhuts very cloſe. Add a very little water, with a little ſalt and pepper. Cover the pan very cloſe, and ſet it over a very ſlow fire. They will be done in a very few minutes. Diſh them with their own liquor. Garniſh with capers or other pickles.

To ſtew a Leg or Neck of Mutton.

Bone the joint to be ſtewed. Break the bones, and put them in a ſauce-pan, with a ſufficient quantity of whole pepper, ſalt, and mace, to make it reliſh; alſo one nutmeg bruiſed, one anchovy, and one middling turnip; a little faggot of ſweet herbs, two middling onions quartered, a pint of ale,

(and

(and as much red wine, if you like it) two quarts of water, and a hard cruſt of bread. Stop it cloſe, and let it ſtew five hours. Then put in the mutton, and let it ſtew two hours.

To ſtew a Hare.

Beat it well with a rolling-pin in its own blood. Cut it into little bits and fry them. Then put the hare into a ſtew-pan, with a quart of ſtrong gravy, pepper and ſalt according to the palate, and let it ſtew till tender. Thicken it with butter and flour. Serve it up in its gravy, with ſippets in the diſh, and lemon ſliced for garniſh.

To jug a Hare.

Having caſed the hare, turn the blood out of the body into the jug. Then cut the hare to pieces, but do not waſh it. Then cut three quarters of a pound of fat bacon into thin ſlices. Pour upon the blood about a pint of ſtrong old pale beer: put into the jug a middling-ſized onion, ſtuck with three or four cloves, and a bunch of ſweet herbs: and having ſeaſoned the hare with pepper, ſalt, nutmeg, and lemon-peel grated, put in the meat, a layer of hare, and a layer of bacon. Then ſtop the jug cloſe, ſo that the ſteam be kept in entirely; put the jug into a kettle of water over the fire, and let it ſtew three hours, then ſtrain off the liquor and having thickened it with burnt butter, ſerve it up hot, garniſhed with lemon ſliced.

To Stew a Turkey or Fowl.

Take a turkey or fowl, put it into a ſauce-pan or pot, with a ſufficient quantity of gravy, or good broth; a bunch of celery cut ſmall, and a muſlin rag, filled with mace, pepper, and all-ſpice, tied looſe, with an onion and a ſprig of thyme. When theſe have ſtewed ſoftly till enough, take up the turkey or fowl: thicken the liquor it was ſtewed in with butter and flour: and having diſhed the turkey, or fowl, pour the ſauce into the diſh.

To ſtew Chickens.

Cut two chickens into quarters, waſh them and put them into a clean ſauce-pan, with a pint of water, half a pint of red wine, ſome mace, pepper, a bundle of ſweet herbs, an onion, and a piece of ſtale cruſt of bread. Cover them cloſe, and ſtew them half an hour. Then put in a piece of butter as big as an egg, rolled in flour, and cover it again cloſe for five or ſix minutes. Shake the ſauce-pan about, and take out the onion and ſweet herbs. Garniſh with ſliced lemon.

N. B. Rabbits, partridges, *&c.* may be done the ſame way; and it is the moſt innocent manner for ſick or lying-in perſons.

To Stew Pigeons.

Stuff the bellies of the pigeons with a ſeaſoning made of ground pepper, ſalt, beaten mace, and ſome ſweet herbs ſhred very fine. Tie up the neck and vent, and when half roaſted,

roaſted, put them into a ſtew-pan, with a ſufficient quantity of gravy, a little white wine, ſome pickled muſhrooms, and a bit of lemon-peel. Let them ſtew till enough.—Then take them out, thicken the liquor with butter and the yolks of eggs. Diſh the pigeons, and pour the ſauce over them. Garniſh with lemon.

N. B. If you would enrich this receipt—— You may, when the pigeons are almoſt done, put in ſome artichoke bottoms, boiled, and fried in butter, or aſparagus tops boiled.

To jug Pigeons.

Truſs and ſeaſon the pigeons with pepper and ſalt; and having ſtuffed them with a mixture of their own livers ſhred with beef ſuet, bread crumbs, parſley, marjoram, and two eggs, ſew them up at both ends, and put them into the jug, the breaſts downwards, with half a pound of butter. Stop up the jug, ſo that no ſteam can get out; then ſet them in a pot of water to ſtew. They will take two hours and more in doing, and they muſt boil all the time. When ſtewed enough, take them out of the gravy, ſkim off the fat clean; put a ſpoonful of cream, a little lemon-peel, an anchovy ſhred, a few muſhrooms, and a little white wine to the gravy, and having thickened it with butter and flour, and diſhed up the pigeons, pour the ſauce over them. Garniſh with ſliced lemon.

To ſtew Ducks.

Draw and clean your ducks well, and put them into a ſtew-pan with ſtrong beef gravy, a glaſs of red wine, a little whole pepper, an onion, an anchovy, and ſome lemon peel. When well ſtewed, thicken the gravy with butter and flour, and ſerve all up together, garniſhed with ſhallots.

To ſtew Wild Fowl.

Half roaſt a wild duck, *&c.* then cut it into bits. When cold, put it into a ſtew-pan, with a ſufficient quantity of beef gravy, and let it ſtew till tender. Then thicken it with burnt butter, and ſerve it up all together, with ſippets within the ſides, and lemon ſliced on the rim of the diſh.

To ſtew Giblets.

Let the giblets be clean pick'd and waſhed, the feet ſkinned, and the bill cut off, the head ſplit in two, the pinion bones broken, the liver and gizzard cut in four, and the neck in two pieces: put them into half a pint of water, with pepper, ſalt, a ſmall onion, and ſweet herbs. Cover the ſauce-pan cloſe, and let them ſtew till enough, upon a ſlow fire. Then ſeaſon them with ſalt, take out the onion and herbs, and pour them into a diſh with all the liquor.

To ſtew Carp or Tench.

Scrape them very clean, then gut them; waſh them and the roes in a pint of good

ſtale beer, to preſerve all the blood, and boil the carp with a little ſalt in the water.

In the mean time ſtrain the beer, and put it into a ſauce-pan with a pint of red wine, two or three blades of mace, ſome whole pepper, black and white, an onion ſtuck with cloves, half a nutmeg bruiſed, a bundle of ſweet herbs, a piece of lemon-peel as big as a ſix-pence, an anchovy, and a little piece of horſe-radiſh. Let theſe boil together ſoftly for a quarter of an hour, covered cloſe; then ſtrain the liquor, and add to it half the hard roe beat to pieces, two or three ſpoonfuls of catchup, a quarter of a pound of freſh butter, and a ſpoonful of muſhroom pickle; let it boil, and keep ſtirring it till the ſauce is thick and enough; if it wants any ſalt, you muſt put ſome in; then take the reſt of the roe, and beat it up with the yolk of an egg, ſome nutmeg, and a little lemon-peel cut ſmall; fry it in freſh butter in little cakes, and ſome pieces of bread cut three-corner-ways and fried brown. When the carp are enough take them up, pour your ſauce over them, lay the cakes round the diſh, with horſe-radiſh ſcraped fine, and fried parſley. The reſt lay on the carp, and put the fried bread about them: lay round them ſliced lemon notched upon the edge of the diſh, and two or three pieces on the carp. Send them to table hot.

To ſtew a Cod.

Cut your cod into ſlices an inch thick, lay them in the bottom of a large ſtew-pan, ſeaſon them

them with nutmeg, beaten pepper, and ſalt, a bundle of ſweet herbs, and an onion, half a pint of white wine, and a quarter of a pint of water; cover it cloſe, and let it ſimmer ſoftly for five or ſix minutes; then ſqueeze in the juice of a lemon; put in a few oyſters and the liquor, ſtrained; a piece of butter as big as an egg rolled in flour, and a blade or two of mace; cover it cloſe, and let it ſtew ſoftly, ſhaking the pan often. When it is enough, take out the ſweet herbs and onion, and diſh it up; pour the ſauce over it. Garniſh with lemon.

To ſtew Eels.

Stew, gut, and waſh them very clean in ſix or eight waters, to waſh away all the ſand; then cut them in pieces about as long as your finger; put juſt water enough in the pan for ſauce, with an onion ſtuck with cloves, a little bundle of ſweet herbs, a blade of mace, and ſome whole pepper in a thin muſlin rag, cover the pan, and let them ſtew very ſoftly.

Look at them now and then; put in a little red wine, the juice of half a lemon, and a piece of butter rolled in flour. When you find they are quite tender and well done, take out the onion, ſpice, and ſweet herbs. Put in ſalt enough to ſeaſon them, and diſh them up with the ſauce.

To ſtew Oyſters or Muſcles.

Plump them in their own liquor; then, having drained off the liquor, waſh them clean in fair water. Set the liquor drained

from the oyſters, or as much as is neceſſary, (with the addition of an equal quantity of water and white wine, a little whole pepper, and a blade of mace,) over the fire, and boil it well. Then put in the oyſters, and let them juſt boil up, and thicken with a piece of butter and flour: ſome will add the yolk of an egg. Serve them up with ſippets and the liquor, and garniſh the diſh with grated bread, or ſliced lemon.

To ſtew Spinach and Eggs.

Pick and waſh your ſpinach very clean, put it into a ſauce-pan without water, throw in a little ſalt, cover it cloſe, and ſhake the pan often; when it is juſt tender, and whilſt it is green, put it into a ſieve to drain, and lay it in your diſh. In the mean time have a ſtew-pan of water boiling, break as many eggs in ſeparate cups as you would poach. When the water boils, put in the eggs; have an egg-ſlice ready to take them out with, lay them on the ſpinach, and garniſh the diſh with orange cut in quarters, and ſend up melted butter in a cup.

To ſtew Parſnips.

Scrape them clean from the dirt, boil them tender, cut them into ſlices, put them into a ſauce-pan, with cream enough for ſauce, a piece of butter rolled in flour, a little ſalt, and ſhake the ſauce-pan often. When the cream boils, pour them into a plate for a corner-diſh, or a ſide-diſh at ſupper.

To ſtew Cucumbers.

Pare twelve cucumbers, and ſlice them as thick as a crown-piece; put them to drain, and then lay them in a coarſe cloth till they are dry; flour them, and fry them brown in butter; put out the fat, then put to them ſome gravy, a little port wine, ſome pepper, cloves, and mace; let them ſtew a little; then roll a bit of butter in flour, and toſs them up; ſeaſon with ſalt: You may add a little muſhroom liquor.

To ſtew Peaſe and Lettuce.

Take a quart of green peaſe, two nice lettuces clean waſhed and picked, cut them ſmall acroſs, put all into a ſauce pan, with a quarter of a pound of butter, and pepper and ſalt to your palate; cover them cloſe, and let them ſtew gently, ſhaking the pan often. Let them ſtew ten minutes, then ſhake in a little flour; toſs them round, and pour in half a pint of good gravy; put in a little bundle of ſweet herbs, and an onion, with three cloves, and a blade of mace ſtuck in it. Cover the pan cloſe, and let them ſtew a quarter of an hour longer; then take out the onion and ſweet herbs, and pour the reſt into the diſh.

To ſtew Red Cabbage.

Take a red cabbage, lay it in cold water for an hour, cut it into thin ſlices acroſs, and then into little pieces. Put it into a ſtew-pan, with a pound of ſauſages, a pint of

gravy, a little bit of ham or lean bacon; cover it close, and let it stew half an hour; then take the pan off the fire, and skim away the fat, shake in a little flour, and set it on again. Let it stew two or three minutes, then lay the sausages in the dish, and pour the rest all over. You may, before you take it up, put in half a spoonful of vinegar.

To stew Pears.

Pare six pears, and either quarter them, or do them whole: (they make a pretty dish with one whole, the rest cut in quarters, and the cores taken out.) Lay them in a deep earthen pot, with a few cloves, a piece of lemon-peel, a gill of red wine, and a quarter of a pound of fine sugar. If the pears are very large, they will take half a pound of sugar, and half a pint of red wine; cover them close with paper, and bake them till they are enough.

Serve them up hot or cold, just as you like them; and they will be very good with water in the place of wine.

To stew Mushrooms.

Take fresh mushrooms, clean them well, let their skins be pulled off, and their gills scraped out, if they happen to be sound, or else do not use them; cut the mushrooms in large pieces, and put them all together in a sauce-pan, without any liquor; cover it close, and let them stew gently, with a little salt, till they are tender, and cover'd with liquor; then

then take out your muſhrooms, and drain them, or elſe put ſome pepper to them, with ſome white wine, and when they have boiled up, pour off the ſauce, and thicken it with a little butter rolled in flour; ſome will put in a ſhallot with the ſpice, but that will ſpoil the flavour of the muſhrooms, which every body deſires to preſerve.

CHAP. VII.

Of HASHES.

To haſh Beef.

TAKE the raw part of any piece of roaſted beef, and cut it into thin ſlices, about the length of a little finger, and about the ſame breadth. Take alſo a little water, and an equal quantity of gravy; boil it well with a large onion cut in two, pepper and ſalt, then take a piece of butter rolled in flour, and ſtir it in the pan till it burns. Put it into the ſauce, and let it boil a minute or two. Then put in the ſliced beef, but you muſt only juſt let it warm through. Some add a few whole capers, muſhrooms, walnut pickle, or catchup. Serve this up to table in a ſoup-diſh, garniſhed with pickles.

To haſh Mutton.

Take mutton half roaſted, and cut it in pieces as big as a half-crown; then put into

the ſauce-pan half a pint of red wine, as much ſtrong broth or gravy, (or water, if you have not the other) one anchovy, a ſhallot, a little whole pepper, ſome nutmeg grated, and ſalt to your taſte; let theſe ſtew a little, then put in the meat, and a few capers and ſamphire ſhred; when it is hot through, thicken it up with a piece of freſh butter rolled in flour; have toaſted ſippets ready to lay in the diſh, and pour the meat on them. Garniſh with lemon.

To dreſs a Lamb's Head and Pluck.

Boil the head and pluck a quarter of an hour at moſt, the heart five minutes, the liver and lights half an hour. Cut the heart, liver, and lights into ſmall ſquare bits, not bigger than a pea. Make a gravy of the liquor that runs from the head with a quarter of a pint of the liquor in which it was boiled, a little walnut liquor or catchup, and a little vinegar, pepper, and ſalt. Then put in the brains and the haſhed meat, ſhake them well together in the liquor, which ſhould be only juſt as much as to wet the meat. Pour all upon the ſippets in a ſoup diſh; and, having grilled the head before the fire, or with a ſalamander, lay it open with the brown ſide upwards upon the haſhed liver, *&c.* Garniſh with ſliced pickled cucumbers, and thin ſlices of bacon broiled.

To mince Veal.

Take any part of veal that is under done, either roaſted or boiled, and ſhred it as fine as poſſible

poſſible with a knife. Then take a ſufficient quantity of beef gravy, diſſolve in it the quantity of a hazle nut of cavear to half a pound of meat, and then put into the gravy the minced veal, and let it boil not above a minute. Pour it into a ſoup plate or diſh upon ſippets of bread toaſted; and garniſh the diſh with pickled cucumbers, *&c.* or with thin ſlices of bacon broiled.

To haſh a Calf's Head brown.

Take a calf's head and boil it; when it is cold, take one half of the head, and cut off the meat in thin ſlices, put it into a ſtew-pan, with a little brown gravy, adding a ſpoonful or two of walnut pickle, a ſpoonful of catch-up, a little red wine, a little ſhred mace, a few capers ſhred, or a little mango; boil it over a ſtove, and thicken it with butter and flour. Take the other part of the head, cut off the bone ends, and ſcore it with a knife, ſeaſon it with a little pepper and ſalt, rub it over with the yolk of an egg, and ſtrew over a few bread crumbs, and a little parſley; then ſet it before the fire to broil till it is brown; and when you diſh up the other part, put this in the middle; lay about your haſh brain cakes, with forced-meat balls, and criſp bacon.

To make the Brain Cakes.

Take a handful of bread crumbs, a little ſhred lemon-peel, pepper, ſalt, nutmeg, ſweet marjoram, parſley ſhred fine, and the yolks of three eggs; take the brains and ſkin them,

boil and chop them ſmall, ſo mix them all together; put a little butter in your pan when you fry them, and drop them in as you do fritters. If they ſhould run in your pan, put in a handful more of bread crumbs.

To haſh a Calf's Head white.

Take a calf's head, and boil it as much as you would do for eating; when it is cold cut it in thin ſlices, and put it into a ſtew-pan, with a white gravy; then put to it a little ſalt, ſhred mace, a pint of oyſters, a few ſhred muſhrooms, lemon-peel, three ſpoonfuls of white wine, and ſome juice of lemon; ſhake all together, boil it over the ſtove, and thicken it up with a little butter and flour. When you put it in the diſh, you muſt lay a boiled fowl in the middle, and a few ſlices of criſp bacon round the diſh.

To Dreſs a Mock Turtle.

Take a calf's head with the ſkin upon it, and ſcald off the hair as you would do off a pig; then clean it, cut off the horny part in thin ſlices, with as little of the lean as poſſible; put in the brains, and the giblets of a gooſe well boiled; have ready between a quart and three pints of ſtrong mutton or veal gravy, with a pint of Madeira wine, a large tea-ſpoonful of Cayenne pepper, half the peel of a large lemon ſhred as fine as poſſible, a little ſalt, the juice of two lemons; ſtew all theſe together, till the meat is very tender, which will be in about an hour and a half; and then have ready the

back

back ſhell of a turtle, edged with a paſte of flour and water, which you muſt firſt ſet in the oven to harden; then put in the ingredients, and ſet it into the oven to brown the top; and when that is done, garniſh the top with yolks of eggs boiled hard, and forced-meat balls.

N. B. If you cannot get the ſhell of a turtle, a China ſoup-diſh will do as well; and the cruſt may be omitted.

To haſh cold Fowl.

Cut your fowl up, divide the legs, wings, breaſt, *&c.* into two or three pieces each; then put them into a ſtew-pan, with a blade or two of mace, and a little ſhred lemon-peel; drudge on a little flour, and throw in ſome gravy; when it begins to ſimmer, put in a few pickled muſhrooms, and a lump of butter rolled in flour. When it boils, give it a toſs or two, and pour it into the diſh. Garniſh with ſliced lemon and barberries.

To haſh a Hare.

Cut up your hare entirely, put it into a ſtew-pan with ſome good gravy, a gill of red wine, ſome ſhred lemon-peel, and a bundle of ſweet herbs; let it ſtew for an hour, then add ſome forced-meat balls, and yolks of twelve hard-boiled eggs, with truffles and morels. Give them a boil up, then take out the herbs, place the hare handſomely on the diſh, and pour the gravy, *&c.* over it. Garniſh with ſliced lemon and barberries.

CHAP. VIII.

Of SOUPS.

To make Gravy Soup.

TAKE the bones of a rump of beef, and a piece of the neck, and boil it till you have all the goodneſs of it; then ſtrain it off, and take a good piece of butter, put it in a ſtew-pan, and brown it, then put to it an onion ſtuck with cloves, ſome celery, endive, ſpinach, and three carrots; put to your gravy ſome pepper, ſalt, and cloves, and let it boil all together: then put in ſippets of bread dried by the fire; and you may add a glaſs of red wine. Serve it up with a French roll toaſted, and laid in the middle.

To make a rich Giblet Soup.

Take four pounds of gravy beef, two pounds of ſcrag of mutton, two pounds of ſcrag of veal; ſtew them well down in a ſufficient quantity of water for a ſtrong broth; let it ſtand till it is quite cold, then ſkim the fat clean off. Take two pair of giblets well ſcalded and cleaned, put them into your broth, and let them ſimmer till they are ſtewed tender; then take out your giblets, and run the ſoup through a fine ſieve to catch the ſmall bones; then take an ounce of butter, and put it into a ſtew-pan, mixing a proper quantity of flour, to make it of a fine light brown.

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Take a ſmall handful of chives, the ſame of parſley, and a very little of ſweet marjoram; chop all theſe herbs together exceſſive ſmall; ſet your ſoup over a ſlow fire, put in your giblets, butter and flour, and ſmall herbs: then take a pint of Madeira wine, ſome Cayenne pepper, and ſalt to your palate. Let them all ſimmer together, till the herbs are tender, and the ſoup is finiſhed. Send it to table with the giblets in it.

N. B. The livers muſt be ſtewed in a ſauce-pan by themſelves, and put in the diſh when you ſerve it up.

To make a good Peaſe Soup.

Take a quart of ſplit peaſe, put them into a gallon of ſoft water, with a bunch of herbs, ſome whole Jamaica and black pepper, two or three onions, a pound of lean beef, a pound of mutton, and a pound of the belly-piece of ſalt pork; boil all together, till your meat is thoroughly tender, and your ſoup ſtrong; then ſtrain it through a ſieve, and pour it into a clean ſauce-pan; cut and waſh three or four large heads of celery, ſome ſpinach, and a little dried mint, rubbed fine; boil it till your celery is tender, then ſerve it up with bread cut in dice and fried brown.

To make green Peaſe Soup.

Have a knuckle of veal of four pounds, a pint and a half of the oldeſt green peaſe ſhelled, ſet them over the fire with five quarts of water; add two or three blades of mace,

a quarter

a quarter of an ounce of whole pepper, a ſmall onion ſtuck with three cloves, and a bunch of ſweet herbs; cover it cloſe, and let it boil till half is waſted; ſtrain it off, and paſs your liquor through a ſieve, put it into a clean ſauce-pan, with a pint of the youngeſt peas, the heart of a cabbage, a lettuce or two, and the white part of three or four heads of celery, cut ſmall; cover it cloſe, and let it ſtew for an hour. If you think it is not thick enough, take ſome of your ſoup, and put in half a ſpoonful of flour; ſtir it in a baſon till it is ſmooth; pour it into your ſoup; ſtir it well together, and let it boil for ten minutes; then diſh it up with the cruſt of a French roll.

To make a White portable Soup.

Take a leg of veal, bone it, and take off all the ſkin and fat; take likewiſe two dozen of fowls or chickens feet, waſhed clean, and chopped to pieces; put all into a large ſtoving-pot, with three gallons of ſoft water, and let it ſtove gently, till the meat is ſo tender as to ſeparate. You muſt keep your pot tight covered, and a conſtant fire during the time of its ſtoving; in about ſeven or eight hours, try your jelly in a cup, and when quite cold, if it is ſo ſtiff as that you can cut it with a knife, take it off, and ſtrain it through a ſieve, and take off all the fat and ſcum firſt with a ſpoon, and then with a philtering paper: Provide china cups, and fill them with the clear jelly; ſet them in a gravy-pan, or a large ſtew-pan of boiling water over a ſtove; in this water boil your jelly

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in the cups, till it is as thick as glue. After which, let them ſtand in the water till they are quite cold: Before you turn them out of your cups, run the edge of a knife round, to looſen them; then turn them upon a piece of new flannel, which will draw out all the moiſture gradually. Turn them every ſix or eight hours, till they are perfectly dry, and like a piece of glue; keep them in as dry a place as you can, and in a little time they will be ſo hard, that you may carry them in your pocket, without the leaſt inconvenience. When you want to uſe it, take a piece about the bigneſs of a walnut, and pour a pint of boiling water on it, ſtirring it till it is diſſolved; ſeaſon it with ſalt to your taſte, and you will have a baſon of ſtrong broth. If you want a diſh of ſoup, boil vermicelli in water; then to a cake of your ſoup, pour a pint of water, ſo that four cakes will make two quarts; when it is thoroughly melted, ſet it over the fire juſt to ſimmer; pour it into the diſh, put in thin ſlices of bread hardened before the fire, and the vermicelli upon them. Thus you have a diſh of ſoup in about half an hour. Whilſt this is doing, you may have any thing dreſſed to follow, which will not only be a good addition to your dinner, but ſaving time.

Note. Seaſon it to your palate, as there is no ſalt or ſeaſoning in the preparation.

To make a Brown portable Soup.

Take a large leg of beef, bone it, and take off the ſkin, and what fat you can; put it into

into a ſtoving pot, with a tight cover; put to it about four gallons of ſoft water, with ſix anchovies, half an ounce of mace, a few cloves, half an ounce of whole white pepper, three onions cut in two, a bunch of thyme, ſweet marjoram, and parſley, with the bottom cruſt of a two-penny loaf that is well baked; cover it very cloſe, and let it have a conſtant fire to do leiſurely for ſeven or eight hours; then ſtir it very well together, to make the meat ſeparate: cover it cloſe again, and in an hour try your broth in a cup, to ſee if it will glutinate; if it does, take it off, and ſtrain it through a canvas jelly-bag into a clean pan; then have China or well-glazed earthen cups, and fill them with the clear jelly; put them into a broad gravy-pan, or ſtew-pan, with boiling-water; ſet in the cups, and let them boil in that till they are perfectly glue. When they are almoſt cold, run a knife round them, and turn them upon a piece of new flannel, to draw out all the moiſture; in ſix or ſeven hours turn them, and do ſo till they are perfectly hard and dry; put them into ſtone jars, and keep them in a dry place.

This is very good for ſoups, ſauces, and gravies. When you intend to make it into ſoup, ſhred and waſh very clean what herbs you have to enrich it, as celery, endive, chervil, leeks, lettuce, or indeed what herbs you can get; boil them in water till they are tender, ſtrain them off, and with that water diſſolve what quantity of portable ſoup you pleaſe, according to the ſtrength you would have it.

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If you are where you can get it, fry a French roll, and put it in the middle of your diſh, moiſtened firſt with ſome of your ſoup; and when your cakes are thoroughly melted, put your herbs to it, and ſet it over the fire till it is juſt at boiling; then diſh it up, and ſend it to table.

To make Vermacelli Soup.

Take two quarts of ſtrong veal broth, put it into a clean ſauce-pan, with a piece of bacon ſtuck with cloves, and half an ounce of butter rolled in flour; then take a ſmall fowl truſſed to boil, break the breaſt bone, and put it into your ſoup; ſtove it cloſe, and let it ſtew three quarters of an hour; take about two ounces of vermacelli, and put to it ſome of the broth; ſet it over the fire till it is quite tender. When your ſoup is ready, take out the fowl, and put it into the diſh; take out your bacon, ſkim your ſoup as ſoon as poſſible, then pour it on the fowl, and lay your vermacelli all over it; cut ſome French bread thin, put it into your ſoup, and ſend it to table.

If you chuſe it, you may make your ſoup with a knuckle of veal, and ſend a handſome piece of it in the middle of the diſh, inſtead of the fowl.

To make Soup Lorrain.

Have ready a ſtrong veal broth that is white, and clean ſcummed from all fat; blanch a pound of almonds, beat them in a mortar, with

with a little water, to prevent their oiling, and the yolks of four poached eggs, the lean part of the legs, and all the white part of a roaſted fowl; pound all together, as fine as poſſible; then take three parts of the veal broth, put it into a clean ſtew-pan, put your ingredients in, and mix them well together; chip in the cruſt of two French rolls well raſped; boil all together over a ſtove, or a clear fire. Take a French roll, cut a piece out of the top, and take out all the crum; mince the white part of a roaſted fowl very fine, ſeaſon it with pepper, ſalt, nutmeg, and a little beaten mace; put in about an ounce of butter, and moiſten it with two ſpoonfuls of your ſoup ſtrained to it; ſet it over the ſtove to be thorough hot: Cut ſome French rolls in ſlices, and ſet them before the fire to criſp; then ſtrain off your ſoup through a tammy or a lawn ſtrainer, into another clean ſtew-pot; let it ſtew till it is as thick as cream; then have your diſh ready; put in ſome of your criſp bread; fill your roll with the mince, and lay on the top as cloſe as poſſible; put it in the middle of the diſh, and pour a ladleful of your ſoup over it; put in your bread firſt, then pour in the ſoup, till the diſh is full. Garniſh with petty patties; or make a rim for your diſh, and garniſh with lemon raced.

If you pleaſe, you may ſend a chicken boned in the middle, inſtead of the roll; or you may ſend it to table with only criſp bread.

To

To make Sorrel Soup with Eggs.

Take the chump end of a loin of mutton, and part of a knuckle of veal, to make your ſtock with; ſeaſon it with pepper, ſalt, cloves, mace, and a bunch of ſweet herbs; boil it till it is as rich as you would have it; ſtrain it off, and put it into a clean ſauce-pan: Put in a young fowl, cover it over, and ſtove it; then take three or four large handfuls of ſorrel waſhed clean; chop it groſly, fry it in butter, put it to your ſoup, and let it boil till your fowl is thoroughly done; ſkim it clean, and ſend it to table with the fowl in the middle, and fix poached eggs placed round about it. Garniſh the diſh with ſippets, and ſtewed ſorrel.

To make Aſparagus Soup.

Take five or ſix pounds of lean beef cut in lumps, and rolled in flour; put it in your ſtew-pan, with two or three ſlices of fat bacon at the bottom; then put it over a ſlow fire, and cover it cloſe, ſtirring it now and then till the gravy is drawn: then put in two quarts of water, and half a pint of ale. Cover it cloſe, and let it ſtew gently for an hour, with ſome whole pepper, and ſalt to your mind; then ſtrain off the liquor, and take off the fat; put in the leaves of white beets, ſome ſpinach, ſome cabbage lettuce, a little mint, ſome ſorrel, and a little ſweet marjoram powdered; let theſe boil up in your liquor, then put in the green tops of aſparagus cut ſmall, and let them boil till

all

all is tender. Serve it up hot, with a French roll in the middle.

Rich Soups in Lent, or for Faſt Days.

To make a Craw Fiſh Soup.

Cleanſe them, and boil them in water, ſalt, and ſpice; pull off their feet and tails, and fry them; break the reſt of them in a ſtone mortar, ſeaſon them with ſavoury ſpice, and an onion, a hard egg, grated bread, and ſweet herbs boiled in good table beer; ſtrain it, and put to it ſcalded chopped parſley, and French rolls; then put in the fried craw-fiſh, with a few muſh rooms. Garniſh the diſh with ſliced lemon, and the feet and tail of a craw-fiſh.

To make Oyſter Soup.

Have ready a good fiſh ſtock, then take two quarts of oyſters without the beards; bray the hard part in a mortar, with the yolks of ten hard eggs. Set what quantity of fiſh ſtock you ſhall want over the fire with your oyſters; ſeaſon it with pepper, ſalt, and grated nutmeg. When it boils, put in the eggs, and let it boil till it is as thick as cream. Diſh it up with bread cut in dice.

To make an Eel Soup.

Take eels according to the quantity of ſoup you would make; a pound of eels will make a pint of ſoup; ſo to every pound of eels put a quart of water, a cruſt of bread, two or three blades of mace, a little whole pepper, an

an onion, and a bundle of ſweet herbs; cover them cloſe, and let them boil till half the liquor is waſted; then ſtrain it, toaſt ſome bread, and cut it ſmall, lay the bread in the diſh, and pour in your ſoup. If you have a ſtew hole, ſet the diſh over it for a minute, and ſend it to table. If you find your ſoup not rich enough, you muſt let it boil till it is as ſtrong as you would have it, and add a piece of carrot to brown it.

To make a brown Soup.

Into a clean ſauce-pan, put three quarts, or more, of water, with raſpings ſufficient to thicken it, two or three onions cut acroſs, two or three cloves, ſome whole pepper, and a little ſalt; cover it cloſe, and let it boil about an hour and a half, then ſtrain it through a ſieve; have celery, carrots, endive, lettuce, ſpinach, and what other herbs you like, not cut too ſmall, and fry them in butter; take a clean ſtew-pan, that is large enough for your ingredients, put in a good piece of butter, duſt in flour, and keep it ſtirring till it is of a fine brown; then pour in your herbs and ſoup, boil it till the herbs are tender, and the ſoup of a proper thickneſs. Have bread cut in dice, and fried brown; pour your ſoup into the diſh, put ſome of the bread into the ſoup, the reſt in a plate, and ſerve it up.

To make a white Soup.

Put in a clean ſauce-pan two or three quarts of water, the crumb of a two-penny loaf,

loaf, with a bundle of herbs, ſome whole pepper, two or three cloves, an onion or two cut acroſs, and a little ſalt; let it boil covered till it is quite ſmooth; take celery, endive, and lettuce, only the white parts, cut them in pieces, not too ſmall, and boil them till they are very tender, ſtrain your ſoup off into a clean ſtew-pan; put your herbs in, with a good piece of butter ſtirred in it till the butter is melted, and let it boil for ſome time, till it is very ſmooth. If any ſcum ariſes, take it off very clean: ſoak a ſmall French roll, nicely raſped, in ſome of the ſoup; put it in the middle of the diſh, pour in your ſoup, and ſend it to table.

To make Onion Soup.

Firſt, put a tea-kettle of water on to boil, then ſlice ſix Spaniſh onions, or ſome of the largeſt onions you have got; flour them pretty well, then put them into a ſtew-pan that will hold about three quarts, fry them in butter till they are of a fine brown, but not burnt; pour in boiling water ſufficient to fill the ſoup diſh you intend; let it boil, and take half a pound of butter rolled in flour, break it in, and keep it ſtirring till your butter is melted: as it boils, ſkim it very well, and put in a little pepper and ſalt; cut a French roll into ſlices, and ſet it before the fire to criſp; poach ſeven or eight eggs very nicely; cut off all the ragged part of the whites, drain the water from them, and lay them upon every ſlice of roll; pour your ſoup into the diſh, and put the bread and eggs carefully

carefully into the diſh with a ſkimmer. If you have any ſpinach boiled, lay a leaf between every piece of roll, and ſend it to table.

If you have any Parmeſan cheeſe, ſcrape about an ounce very fine, and put it in when you pour on your boiling water; it gives it a very high flavour, and is not to be perceived by the taſte what it is.

To make a Rice Soup.

To two quarts of water, put three quarters of a pound of rice, clean picked and waſhed, with a ſtick of cinnamon; let it be covered very cloſe, and ſimmer till your rice is tender; take out the cinnamon, and grate half a nutmeg; beat up the yolks of four eggs, and ſtrain them to half a pint of white wine, and as much pounded ſugar as will make it palatable; put this to your ſoup, and ſtir it very well together: ſet it over the fire, ſtirring it till it boils, and is of a good thickneſs; then ſend it to table.

To make Turnip Soup.

Pare a bunch of turnips (ſave out three or four) put them into a gallon of water, with half an ounce of white pepper, an onion ſtuck with cloves, three blades of mace, half a nutmeg bruiſed, a good bunch of ſweet herbs, and a large cruſt of bread. Boil them an hour and an half, then paſs them through a ſieve; clean a bunch of celery, cut it ſmall, and put it into your turnips and liquor, with two

two of the turnips you ſaved, and two young carrots cut in dice; cover it cloſe, and let it ſtew; then cut two turnips and carrots in dice, flour them, and fry them brown in butter, with two large onions cut thin, and fried likewiſe; put them all into your ſoup, with ſome vermacelli; let it boil ſoftly, till your celery is tender, and your ſoup is good. Seaſon it with ſalt to your palate.

To make Soup Meagre.

Take a bunch of celery waſhed clean, and cut in pieces, a large handful of ſpinach, two cabbage lettuces, and ſome parſley; waſh all very clean, and ſhred them ſmall; then take a large clean ſtew-pan, put in about half a pound of butter, and when it is quite hot, ſlice four large onions very thin, and put into your butter; ſtir them well together for two or three minutes; then put in the reſt of your herbs; ſhake all well together for near twenty minutes; duſt in ſome flour, and ſtir them together; pour in two quarts of boiling water; ſeaſon with pepper, ſalt, and beaten mace: Chip a handful of cruſt of bread, and put in; boil it half an hour, then beat up the yolks of three eggs in a ſpoonful of vinegar; pour it in, ſtir it for two or three minutes, and then ſend it to table.

CHAP.

CHAP. IX.

Of FRICASSEES.

To fricaſſee Neats Tongues.

BOIL them tender, peel them, cut them into thin ſlices, and fry them in freſh butter; then pour out the butter; put in as much gravy as will be wanted for ſauce, a bundle of ſweet herbs, an onion, ſome pepper and ſalt, and a blade or two of mace; ſimmer all together for half an hour. Then take out the tongue, ſtrain the gravy, put it with the tongue in the ſtew-pan again, beat up the yolks of two eggs, with a glaſs of white wine, a little grated nutmeg, a piece of butter as big as a walnut rolled in flour; ſhake all together for four or five minutes, diſh it up, and ſend it to table.

To fricaſſee Ox Palates.

Put the palates upon the fire in cold water, and let them boil ſoftly till they are very tender; then blanch and ſcrape them clean. Rub them all over with mace, nutmegs, cloves, pepper beaten fine, mixed with crumbs of bread. Put them into a ſtew-pan of hot butter, and fry them brown on both ſides. Then, having poured off the fat, put as much beef or mutton gravy into a ſtew-pan as if required for ſauce, and an anchovy, a little lemon juice, and ſalt to make it palat-

able, and a piece of butter rolled in flour. When theſe have ſimmered together a quarter of an hour, diſh them up, and garniſh with ſliced lemon.

To fricaſee Tripe.

Take the whiteſt and the thickeſt ſeam tripe; cut the white part in thin ſlices, and put it into a ſtew-pan, with a little white gravy, a ſpoonful of white wine, a little lemon-juice, and lemon-peel grated. Add to it the yolks of two or three eggs beat very well, with a little thick cream, ſhred parſley, and two or three chives. Let them all be ſhook together over a ſtove or ſlow fire, till the gravy becomes as thick as cream; but it muſt not boil for fear it ſhould curdle. Pour all together into a diſh laid with ſippets. Garniſh with ſliced lemon and muſhrooms.

To fricaſee a Calf's Head.

Take half a calf's head that is boiled tender, cut it into ſlices, and put it into a ſtew-pan with ſome good veal broth; ſeaſon it with mace, pepper and ſalt, an artichoke bottom cut in dice, ſome force-meat balls firſt boiled, morels and truffles; let theſe boil together for a quarter of an hour; ſcum it clean; beat up the yolks of two eggs in a gill of cream, put this in, and ſhake it round till it is ready to boil; ſqueeze in a little lemon, and ſerve it up. Garniſh with lemon.

To fricaſſee Calf's Feet.

Dreſs the calf's feet, boil them as you would do for eating, take out the long bones, cut them in two, and put them into a ſtew-pan, with a little white gravy, and a ſpoonful or two of white wine, take the yolks of two or three eggs, two or three ſpoonfuls of cream, grate in a little nutmeg and ſalt, and ſhake all together with a lump of butter. Garniſh your diſh with ſlices of lemon and currants, and ſerve it up.

To fricaſſee Veal Sweetbreads.

Cut the ſweetbreads in thin ſlices, the lengthway. Dip them in eggs. Seaſon them with pepper, ſalt, and grated nutmeg. Fry them of a light brown: then put them into a ſtew-pan, with a ſufficient quantity of brown gravy, and a ſpoonful of lemon-juice. Thicken it with butter and flour, ſerve it up together, garniſhed with bits of toaſted bacon and criſp parſley.

To fricaſſee Lamb brown.

Cut a hind quarter of lamb into thin ſlices; ſeaſon them with pepper and ſalt, a little nutmeg, ſavory, marjoram, and lemon-thyme dried and powdered, (ſome add a ſhallot:) then fry it on the fire briſkly; and afterwards toſs the lamb up in ſtrong gravy, a glaſs of red wine, a few oyſters, ſome force-meat balls, two palates, a little burnt butter, and an egg or two, or a bit of butter rolled in flour to thicken it. Serve all up in one diſh, garniſhed with ſliced lemon.

To fricaſſee Lamb white.

Take a leg of lamb, half roaſt it; when it is cold cut it in ſlices, put it into a ſtew pan with a little white gravy, a ſhallot ſhred fine, a little nutmeg, ſalt, and a few ſhred capers, let it boil over a ſtove till the lamb is enough; to thicken the ſauce, take three ſpoonfuls of cream, the yolks of two eggs, a little ſhred parſley, and beat them well together; then put it into a ſtew-pan, and ſhake it till it is thick, but do not let it boil; if this do not make it thick, put in a little flour and butter, and ſo ſerve it up. Garniſh your diſh with muſhrooms, oyſters, and lemon.

To fricaſſee Lamb-ſtones and Sweetbreads.

Have ready ſome lamb-ſtones blanched, parboiled, and ſliced, and flour two or three ſweetbreads; if very thick, cut them in two; the yolks of ſix hard eggs whole; a few piſtachio-nut-kernels, and a few large oyſters; fry all thoſe of a fine brown, then pour away the butter, and add a pint of drawn gravy, the lamb-ſtones, ſome aſparagus tops of about an inch long, ſome grated nutmeg, a little pepper and ſalt, two ſhallots ſhred ſmall, and a glaſs of white wine. Stew all theſe together for ten minutes, then add the yolks of ſix eggs beat very fine, with a little white wine, and a little mace; ſtir all together till it is of a fine thickneſs, and then diſh it up. Garniſh with lemon.

To fricaſſee Pigs Ears.

Take three or four pigs ears, clean and boil them very tender, cut them in ſmall pieces the length of your finger, and fry them with butter till they be brown; put them into a ſtew-pan with a little brown gravy, a lump of butter, a ſpoonful of vinegar, and a little muſtard and ſalt, thickened with flour. Take two or three pigs feet, and boil them very tender, fit for eating, then cut them in two, and take out the large bones; dip them in eggs, and ſtrew over them a few bread crumbs: ſeaſon them with pepper and ſalt. Then either fry or broil them, and lay them in the middle of the diſh with the pigs ears.

To fricaſſee Pigs Pettitoes.

Clean the pettitoes very well from hair, *&c.* ſplit them in two down the middle; boil them with the liver, lights, and heart, till they are very tender, in half a pint of water or more, according to the quantity of the meat, with an onion, a bunch of ſweet herbs, a little whole pepper, and a blade of mace. But in five minutes take out the liver, lights, and heart, mince them very ſmall, grate a little nutmeg over them, and drudge them with flour gently. When the pettitoes or feet are quite tender, take them out, ſtrain the liquor in which they were boiled, and then put all together into a ſauce-pan, with a little ſalt, a bit of butter as big as a walnut, and either a ſpoonful of vinegar or the juice of half a ſmall lemon. Shake

the ſauce-pan often; and after it has ſimmered five or ſix minutes, and you have laid ſome toaſted ſippets or ſlices of bread round the inſide of the diſh, lay the minced meat and ſauce in the middle, and the ſplit pettitoes round it. Garniſh with ſliced lemon.

To fricaſſee a Hare.

Boil the hare with apples, onions, and parſley; when it is tender, ſhred it ſmall, then put thereto a pint of red wine, one nutmeg, a little pepper and ſalt, and two or three anchovies; ſtir theſe together, with the yolks of twelve hard eggs ſhred ſmall; when it is ſerved up, put in as much melted butter as will make it moiſt; garniſh the diſh with ſome of the bones, and the whites of eggs boiled hard, and cut in halves.

To fricaſſee Rabbits white.

Half roaſt two young rabbits; then ſkin and cut them to pieces, uſing only the whiteſt parts; which you muſt put into a ſtew-pan, with a ſufficient quantity of white gravy, a ſmall anchovy, a little onion, ſhred mace, grated lemon-peel, and nutmeg grated; let it have one boil. Then take a little cream, the yolks of two eggs, a lump of butter, a little juice of lemon, and ſhred parſley; put them all together into a ſtew-pan, and ſhake them over the fire, till they become as white as cream; but do not let the mixture boil, for it will curdle if it does. Garniſh the diſh with ſliced lemon and pickles.

To fricaſſee Rabbits brown.

Cut the legs in three pieces, and the other parts about the ſame ſize. Beat them thin, and fry them in butter over a quick fire: when fried, put them into a ſtew-pan with a little gravy, a ſpoonful of catchup, and a little grated nutmeg. Shake it up with a little flour and butter, and garniſh the diſh with fried parſley, made very criſp.

To fricaſſee Chickens white.

Half roaſt the chickens, then having cut them up as for eating, ſkin them, and put them into a ſtew-pan with a little white gravy, the juice of a lemon, an anchovy for every chicken, with a ſufficient quantity of mace and nutmeg grated, and then boil them. Take alſo the yolks of eggs, as much as neceſſary, a little ſweet cream and ſhred parſley; then put them into a ſtew-pan with a lump of butter and a little ſalt. Shake them all the time they are over the fire, but do not let them boil, for that would make them curdle. Serve it up poured upon ſippets, and garniſh the diſh with ſliced lemon, or pickled muſhrooms.

To fricaſſee Chickens brown.

Cut up the chickens raw, in the manner as you do for eating, and flat the pieces a little with a rolling-pin. Fry them of a light brown; afterwards put them into a ſtew-pan, with a ſufficient quantity, but not too much gravy, a ſpoonful or two of white wine, to

two or three chickens, and a little nutmeg and ſalt. Thicken it up with flour and butter. Garniſh with ſippets within the diſh, and with criſp parſley on the rim.

To fricaſſee Pigeons.

Quarter each pigeon, and fry them. Take ſome green peaſe, and fry them alſo till they be like to burſt. Then pour boiling water upon them, and ſeaſon the liquor with pepper, ſalt, onions, garlic, parſley, and vinegar. Thicken with yolks of eggs.

To fricaſſee Cod.

Take the zounds, blanch them, then make them very clean, and cut them into little pieces. If they are dried zounds, you muſt firſt boil them tender. Get ſome of the roes, blanch them and waſh them clean, cut them into round pieces about an inch thick, with ſome of the livers, an equal quantity of each, to make a handſome diſh, and a piece of cod of about a pound for the middle. Put them into a ſtew-pan, ſeaſon them with a little beaten mace, grated nutmeg and ſalt, a few ſweet herbs, an onion, and a quarter of a pint of fiſh broth or boiling water; cover them cloſe, and let them ſtew a few minutes; then put in half a pint of red wine, a few oyſters with the liquor ſtrained, a piece of butter rolled in flour; ſhake the pan round, and let them ſtew ſoftly till they are enough. Take out the ſweet herbs and onion, and diſh up. Garniſh with lemon.

To fricaſſee Soals, Plaiſe, or Flounders.

Strip off the black ſkin of the fiſh, but not the white; then take out the bones, and cut the fleſh into ſlices about two inches long; dip the ſlices in the yolks of eggs, and ſtrew over them raſpings of bread; then fry them in clarified butter, and when they are enough, put them on a plate, and ſet them by the fire till you have made the following ſauce:

Take the bones of the fiſh, boil them up with water, put in ſome anchovy and ſweet herbs, ſuch as thyme and parſley, and add a little pepper, with cloves and mace. When theſe have boiled together ſome time, take the butter in which the fiſh was fried, put it into a pan over the fire, ſhake flour into it, and keep it ſtirring while the flour is ſhaking in; then ſtrain the liquor into it, in which the fiſh-bones, herbs, and ſpice were boiled, and boil it together till it is very thick, adding lemon juice to your taſte. Put your fiſh into a diſh, and pour the ſauce over it; ſerve it up, garniſhed with ſlices of lemon, and fried parſley.

N. B. This diſh may take place on any part of the table, either in the firſt or ſecond courſe.

To Fricaſſee Tench white.

Having cleaned your tench very well, cut off their heads, ſlit them in two, and if large, cut each half in three pieces; if ſmall, in two: melt ſome butter in a ſtew-pan, and put in your tench; duſt in ſome flour, pour

in ſome boiling water, and a few muſhrooms, and ſeaſon it with ſalt, pepper, a bundle of ſweet herbs, and an onion ſtuck with cloves: when this boils, pour in a pint of white wine boiling hot, let it ſtew till ſufficiently waſted; take out the fiſh, and ſtrain the liquor, ſaving the muſhrooms; bind your fricaſſee with the yolks of three or four eggs beat up with a little verjuice, ſome parſley chopped fine, and a little nutmeg grated; ſtir it all the time it boils, ſcum it very clean, pour your ſauce over the fiſh, and ſend it to table.

To fricaſee Tench brown.

Prepare your tench as in the other receipt; put ſome butter and flour into a ſtew-pan, and brown it; then put in the tench with the ſame ſeaſoning you did for your white fricaſſee; when you have toſſed them up, moiſten them with a little fiſh broth; boil a pint of white wine, and put to your fricaſſee, ſtew it till enough, and properly waſted; then take the fiſh up, ſtrain the liquor, bind it with a brown cullis, and ſerve it up. If aſparagus or artichoaks are in ſeaſon, you may boil theſe, and add them to your fricaſſee.

To fricaſſee Eggs white.

Boil eight or ten eggs; take off the ſhells, cut ſome in halves, and ſome in quarters; have ready half a pint of cream, a good piece of butter, a little nutmeg, a glaſs of white wine, and a ſpoonful of chopped parſley; ſtir

ſtir all together over a clear fire till it is thick and ſmooth; lay your eggs in the diſh, and pour the ſauce over. Garniſh with hard eggs cut in halves, oranges quartered, and toaſted ſippets; ſend it hot to table.

To fricaſſee Eggs Brown.

Boil as many eggs hard as you want to fill your diſh; take off the ſhells, and fry them in butter, of a fine brown; pour your fat out of the pan, put in ſome flour, and a lump of butter, ſtir it till it is thick, and of a good brown; pour in ſome boiling water, a gill of Madeira, a little pepper, ſalt, and beaten mace; boil all together, till it is of a good thickneſs; ſcum it, and ſqueeze in a little orange; cut ſome of your eggs in half, lay the flat ſide uppermoſt, and the whole ones between; pour the ſauce over. Garniſh with fried parſley, and a Seville orange, cut in ſmall quarters.

To fricaſſee Artichoke Bottoms.

Take them either dried or pickled; if dried, you muſt lay them in warm water for three or four hours, ſhifting the water two or three times; then have ready a little cream and a piece of freſh butter, ſtir it together one way over the fire till it is melted, then put in the artichokes, and when they are hot diſh them up.

To fricaſſee Muſhrooms.

Take a quart of freſh muſhrooms, make them clean, put them into a ſauce-pan, with

three ſpoonfuls of water, three of milk, and a very little ſalt; ſet them on a quick fire, and let them boil up three times; then take them off, grate in a little nutmeg, put in a little beaten mace, half a pint of thick cream, a piece of butter rolled well in flour, put it all together into a ſauce-pan, ſhaking it well all the time. When the liquor is fine and thick, diſh them up; be careful they do not curdle. You may ſtir the ſauce pan carefully with a ſpoon all the time.

CHAP. X.

Of RAGOUTS.

To ragoo a Piece of Beef, called Beef A-la-mode.

TAKE a buttock of beef, interlarded with great lard, rolled up with chopped ſpice, ſage, parſley, thyme, and green onions; bind it cloſe with coarſe tape, and put it into a great ſauce-pan. When it is half done, turn it; let it ſtand over the fire on a ſtove twelve hours. It is fit to eat cold or hot. When it is cold, ſlice it out thin, and toſs it up in a fine ragout of ſweetbreads, oyſters, muſhrooms, and palates.

To ragoo a Breaſt of Veal.

Put a breaſt of veal, with an onion, a bundle of ſweet herbs, a little black pepper and grated nutmeg, a blade or two of mace, and a very

a very little lemon-peel grated into a large ſtew-pan, and juſt cover it with water; when it grows tender, take it up and bone it.

Put the bones into the liquor, and boil them till they make good gravy. Then ſtrain it off. Add to this liquor a quarter of a pint of rich beef gravy, half an ounce of truffles and morels, a ſpoonful of catchup, and two ſpoonfuls of white wine. While theſe are boiling together, flour the veal, and fry it in butter till it comes to be of a fine brown. Then drain off the butter, and pour the gravy to the veal, with a few muſhrooms.

Boil all together till the liquor becomes rich and thick, cut the ſweetbread into four, and ſpread the pieces and forced-meat balls over the diſh, having firſt laid the veal in the diſh, and poured the ſauce all over it. Garniſh with ſliced lemon.

To ragoo a Neck of Veal.

Cut it into ſteaks, flatten them with a rolling-pin, lard them with bacon, and ſeaſon them with a mixture of ſalt, pepper, grated nutmeg, mace, lemon peel and thyme. Then dip each ſteak ſeparately in the yolks of eggs. Put all together in a ſtew-pan, over a ſlow fire, and keep baſting and turning the ſteaks in order to keep in the gravy. When they are done ſufficiently, diſh them with half a pint of ſtrong gravy ſeaſoned high, adding muſhrooms, pickles, and forced-meat balls dipped in the yolks of eggs. Garniſh with ſtewed and fried oyſters.

If you intend a brown ragout, put in a glaſs of red wine; if a white ragout, put in white wine, with the yolks of eggs beaten up with two or three ſpoonfuls of cream.

To ragoo Veal Sweetbreads.

Cut ſweetbreads into pieces as big as a walnut; waſh and dry them, put them into a ſtew-pan of hot burnt butter. Stir them till they are brown, and then pour over them as much gravy, muſhrooms, pepper, ſalt, and all-ſpice as will cover them; then let them ſtew half an hour. Pour off the liquor; paſs it through a ſieve, and thicken it for ſauce. Place the veal ſweetbreads in the diſh, pour the ſauce over them, and ſerve them up, garniſh with ſliced lemon, or orange.

To ragoo a Leg of Mutton.

Take off the fat and ſkin, and cut the fleſh very thin, the right way of the grain. Butter the ſtew-pan, duſt it with flour, and put in the meat, with half a lemon and half an onion cut very ſmall, a blade of mace, and a little bundle of ſweet herbs. Stir it a minute or two. Then put in a quarter of a pint of gravy, and an anchovy minced ſmall, mixed with butter and flour. Stir it again for ſix minutes, and then diſh it up.

To ragoo Hog's Feet and Ears.

If they are raw or ſouſed, boil the feet and ears till they are tender, after which cut them into thin bits about two inches long, and a quarter

quarter of an inch thick. Put them into a ſtew-pan, with half a pint of good gravy, a glaſs of white wine, a good piece of butter rolled in flour, a little pepper and ſalt, a good deal of muſtard, and half an onion. Stir all together till it becomes of a fine thickneſs, and then pour it into a diſh, meat and gravy together.

To make a rich Ragout.

Having parboiled lamb-ſtones and ſweetbreads, and blanched ſome cock's-combs, cut them all in ſlices, and ſeaſon them with a mixture of pepper, ſalt, mace, and nutmeg. Then fry them a little in lard; drain them, and toſs them up in good gravy, with a bunch of ſweet herbs, two ſhallots, a few muſhrooms, truffles, and morels. Thicken it with burnt butter, and add a glaſs of red wine. Garniſh the diſh with pickled muſhrooms, or fried oyſters, and ſliced lemon.

A ragout for made Diſhes.

Take red wine, gravy, ſweet herbs, and ſpice, in which toſs up lamb ſtones, cocks-combs boiled, blanched, and ſliced, with ſliced ſweetbreads, oyſters, muſhrooms, truffles, and morels; thicken theſe with brown butter, and uſe it occaſionally when wanted to enrich a ragout of any ſort.

A Ragout of Snipes.

Take two brace of ſnipes, clean picked; put a piece of butter into a ſtew-pan, and give your ſnipes a browning, then cut them down

down the back, and preſs them flat, but do not take out the tail; put them into a ſtew-pan with ſome good gravy, a ſmall glaſs of red wine, a gill of ſmall muſhrooms, a little beaten mace, and ſalt: let them ſtew five or ſix minutes, then roll a piece of butter in flour. When it is the thickneſs of cream, ſkim it clean, and diſh them up. Garniſh your diſh with toaſted ſippets, and orange cut in ſmall quarters.

A Ragout of Eggs.

Boil ſix eggs hard; then take large muſh-rooms, peel and ſcrape them clean, put them into a ſauce-pan, with a little ſalt, cover them, and let them boil; put to them a gill of red wine, a good piece of butter rolled in flour, ſeaſoned with mace and nutmeg; let it boil till it is of a good thickneſs; cut the white of your eggs round, ſo that you do not break the yolks; lay ſome toaſted ſippets in your diſh, with the yolks of eggs; then pour over your ragout; garniſh your diſh with the whites; lay the flat ſide uppermoſt, and a Seville orange between.

To ragoo Sturgeon.

Cut ſturgeon into collops, lard, and rub them over with an egg, duſt on ſome flour, and fry them of a fine brown in lard: as ſoon as they are done, put them into a ſtew-pan with a pint of good gravy, ſome ſweet herbs ſhred fine, ſome ſlices of lemon, veal ſweetbreads cut in pieces, truffles, muſh-rooms,

rooms, and a glaſs of white wine; bind it with a good cullis, till it is of a proper thickneſs; then take off the ſcum very clean; diſh it up, and garniſh it with barberries and lemon.

To ragoo Oyſters.

Open four dozen of the largeſt Melton oyſters, and ſave the liquor; make a thick batter with cream, the yolks of eggs, nutmeg grated, and parſley chopped fine: dip the oyſters into the batter, and then roll them in bread crumbs and fry them of a fine brown; when they are fried, take them up, and lay them on a drainer before the fire; empty your pan, and duſt ſome flour all over it, then put in about two ounces of butter: when it is melted and thick, ſtrain in your oyſter liquor, and ſtir it well together; put in two ounces of Piſtachio nuts ſhelled, and let them boil; then put in half a pint of white wine, beat up the yolks of two eggs in four ſpoonfuls of cream, and ſtir all together till it is of a proper thickneſs; lay the oyſters in the diſh, and pour the ragout over. Garniſh the diſh with a Seville orange cut in ſmall quarters

CHAP.

CHAP. IX.

Of PASTRY.

To make Paſtry for Tarts.

TAKE two pounds and a half of butter, to three pounds of flour, and half a pound of fine ſugar beaten; rub all your butter in the flour, and make it into a paſte with cold milk, and two ſpoonfuls of brandy.

Puff Paſte.

Take a quartern of flour, and a pound and a half of butter; rub a third part of the butter in the flour, and make a paſte with water; then roll out your paſte, and put your butter upon it in bits, and flour it; then fold it up, and roll it again; after this, put in more butter, flour it, and fold it up again; then put the reſt of the butter in, flour it, fold it, and roll it twice before you uſe it.

Paſte for raiſed Pies.

To half a peck of flour, take two pounds of butter, and put it in pieces in a ſauce pan of water over the fire, and when the butter is melted, make a hole in the flour, ſkim off the butter, and put it in the flour, with ſome of the water; then make it up in a ſtiff paſte, and if you do not uſe it preſently, put it before the fire in a cloth.

Paſte

Paſte for Veniſon Paſties.

Take four pounds of butter to half a peck of flour; rub it all in your flour, but not too ſmall; then make it into a paſte, and beat it with a rolling-pin for an hour before you uſe it; if you pleaſe, you may beat three or four eggs, and put them into your paſte, when you mix it.

Paſte Royal for Patty-pans.

Lay down a pound of flour, work it up with half a pound of butter, two ounces of fine ſugar, and four eggs.

Paſte for Cuſtards.

Lay down flour, and make it into a ſtiff paſte with boiling water; ſprinkle it with a little cold water, to keep it from cracking.

To make a Hare Pie.

Cut the hare in pieces, break the bones, and lay them in the pie; lay on balls, ſliced lemon, and butter, and cloſe it with the yolks of hard eggs.

An Umble Pie.

Take the umbles of a buck, boil them, and chop them as ſmall as meat for minced pies; put to them as much beef ſuet, eight apples, half a pound of ſugar, a pound and a half of currants, a little ſalt, ſome mace, cloves, nutmeg, and a little pepper; then mix them together, and put it into a paſte; add half a pint of ſack, the juice of one lemon and orange, cloſe the pie, and when it is baked ſerve it up.

A Lumber Pie.

Take a pound and a half of fillet of veal, mince it with the ſame quantity of beef ſuet, ſeaſon it with ſweet ſpice, five pippins, a handful of ſpinach, a hard lettuce, thyme, and parſley: mix with it a penny loaf grated, and the yolks of two or three eggs, ſack and orange-flower water, a pound and a half of currants and preſerves, with a caudle.

A Shrewſbury Pie.

Take a couple of rabbits, cut them in pieces, ſeaſon them well with pepper and ſalt; then take ſome fat pork, ſeaſoned in like manner, with the rabbits livers parboiled, ſome butter, eggs, pepper and ſalt, a little ſweet marjoram, and a little nutmeg; make balls, and lay in your pie among the meat; then take artichoke bottoms boiled tender, cut in dice, and lay theſe likewiſe among the meat; cloſe your pie, and put in it as much white wine as you think proper. Bake it and ſerve it up.

A Lamb Pie.

Seaſon the lamb ſteaks; lay them in the pie with ſliced lamb-ſtones and ſweetbreads, ſavoury balls, and oyſters. Lay on butter, and cloſe the pie with a lear.

A Lamb Pie with Currants.

Take a leg and a loin of lamb, cut the fleſh into ſmall pieces, and ſeaſon it with a little ſalt, cloves, mace, and nutmeg; then lay

lay the lamb in your paſte, with as many currants as you think proper, and ſome Liſbon ſugar: a few raiſins ſtoned and chopped ſmall; and ſome forced-meat balls, yolks of hard eggs, with artichoke bottoms, or potatoes that have been boiled and cut in dice, with candid orange and lemon-peel in ſlices; put butter on the top, and a little water; then cloſe your pie, bake it gently; when it is baked take off the top, and put in your caudle made of gravy from the bones, ſome white wine and juice of lemon; thicken it with the yolks of two eggs, and a bit of butter. When you pour in your caudle, let it be hot, and ſhake it well in the pie; then ſerve it, having laid on the cover.

Note If you obſerve too much fat ſwimming on the liquor of your pie, take if off before you pour in your caudle.

A Mutton Pie.

Seaſon the mutton ſteaks, fill the pie, lay on butter, and cloſe it. When it is baked, toſs up a handful of chopped capers, cucumbers, and oyſters in gravy, with an anchovy and drawn butter.

A Veal Pie.

Raiſe a high round pie, then cut a fillet of veal into three or four fillets, ſeaſon it with ſavoury ſeaſoning, and a little minced ſage and ſweet herbs; lay it in the pie with ſlices of bacon at the bottom, and between each piece lay on butter, and cloſe the pie.

When

When it is baked, and half cold, fill it up with clarified butter.

A Hen Pie.

Cut it in pieces, and lay it in the pie; lay on balls, ſliced lemon, butter, and cloſe it with the yolks of hard eggs; let the lear be thickened with eggs.

A Chicken Pie.

Take ſix ſmall chickens; roll a piece of butter in ſweet herbs; ſeaſon and lay them into a cover, with the marrow of two bones rolled up in the batter of eggs, a dozen of yolks of eggs boiled hard, and two dozen of ſavoury balls; when you ſerve it up, pour in a quart of good gravy.

A ſweet Chicken Pie.

Break the bones of four chickens, then cut them into ſmall pieces, ſeaſon them highly with mace, cinnamon, and ſalt; have four yolks of eggs boiled hard and quartered, and five artichoke bottoms, eight ounces of raiſins of the ſun ſtoned, eight ounces of preſerved citron, lemon, and eringo roots, of each alike; eight ounces of marrow; four ſlices of rinded lemon, eight ounces of currants, fifty balls of forced meat, made as for humble pie; put in all, one with the other, but firſt butter the bottom of the pie, and put in a pound of freſh butter on the top lid, and bake it; then put in a pint of white wine mixed with a little ſack, and if you will, the juice of two oranges, ſweetening

ſweetening to your taſte. Make it boil, and thicken it with the yolks of two eggs; put it to the pie when both are very hot, and ſerve it up.

A Turkey Pie.

Bone the turkey, ſeaſon it with ſavoury ſpice, and lay it in the pie, with two young fowls cut to pieces, to fill up the corners. A gooſe pie is made the ſame way, with two rabbits, to fill it up as aforeſaid.

A Pigeon Pie.

Truſs and ſeaſon the pigeons with ſavoury ſpices, and ſtuff them with forced-meat; lay on lamb-ſtones, ſweetbreads, and butter; cloſe the pie with a lear. A chicken or capon pie may be made the ſame way.

A Battalia Pie.

Take four ſmall chickens, ſquab pigeons, and four ſucking rabbits, cut them in pieces, and ſeaſon them with ſavoury ſpice; lay them in the pie with four ſweetbreads ſliced, as many ſheeps tongues and ſhivered palates, two pair of lamb-ſtones, twenty or thirty cocks-combs, with ſavoury balls and oyſters; lay on butter, and cloſe the pie with a lear.

A Lamb-ſtone and Sweetbread Pie.

Boil, blanch, and ſlice them, and ſeaſon them with ſavoury ſeaſoning; lay them in the pie with ſliced artichoke bottoms; put on butter, and cloſe the pie with a lear.

A Neat's Tongue Pie.

Half boil the tongues, blanch them and ſlice them, ſeaſon them with ſavoury ſeaſoning, ſliced lemon, balls, and butter; then cloſe the pie. When it is baked, take gravy and veal ſweet-breads, ox-palates, and cocks-combs toſſed up, and pour them into the pie.

A Calf's Head Pie.

Almoſt boil the calf's head, take out the bones, cut it in thin ſlices, ſeaſon and mix it with ſliced ſhivered palates, cocks-combs, oyſters, muſhrooms, and balls. Lay on butter, and cloſe the pie with a lear.

A Veniſon Paſty.

Raiſe a high round pie, ſhred a pound of beef ſuet, and put it into the bottom; cut your veniſon in pieces, and ſeaſon it with pepper and ſalt. Lay it on the ſuet, lay on butter, cloſe the pie, and bake it.

An Egg Pie.

Shred the yolks of twenty hard eggs, with the ſame quantity of marrow and beef-ſuet; ſeaſon it with ſweet ſpice, citron, orange, and lemon; fill and cloſe the pie.

Minced Pie.

Shred a pound of neat's tongue parboiled, with two pounds of beef ſuet, five pippins, and a green lemon-peel; ſeaſon it with an ounce of ſpice, a little ſalt, a pound of ſugar, two pounds of currants, half a pint of ſack, a little brandy, the juice of a lemon, a quar-

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ter of a pound of citron, lemon and orange-peel. Mix theſe together, and fill the pies.

A Carp Pie.

To a quartern of flour put two pounds of butter, rubbing a third part in; make it into paſte with water; then roll in the reſt of the butter at three times; lay your paſte in the diſh, put in ſome bits of butter on the bottom paſte, with pepper and ſalt; ſcale and gut your carps; put them in vinegar, water, and ſalt; then waſh them out of the vinegar and water, wipe them dry, and make the following pudding for the belly of the carp: take the fleſh of an eel, cut it ſmall, add ſome grated bread, two buttered eggs, an anchovy cut ſmall, a little nutmeg grated, with pepper and ſalt. Mix theſe together well, and fill the belly of the carp; then make ſome force-meat balls of the ſame mixture; cut off the tail and fins of the carp, and lay in the cruſt, with ſlices of fat bacon, a little mace, and ſome bits of butter; cloſe your pie, and before you ſet it in the oven, pour in half a pint of claret. Serve it up hot.

Oyſter Pie.

Parboil a quart of large oyſters in their own liquor, mince them ſmall, and pound them in a mortar, with Piſtachio-nuts, marrow and ſweet herbs, an onion, ſavoury ſeeds, and a little grated bread; or ſeaſon as aforeſaid whole. Lay on butter, cloſe it, and ſerve it up hot.

Flounder Pie.

Take twelve large flounders, cut off their tails, fins, and heads; then ſeaſon them with pepper and ſalt, cloves, mace, and nutmeg beaten fine. Take two or three eels well cleaned, cut in lengths of three inches, and ſeaſon as before; then lay your flounders and eels in your pie, and the yolks of eight hard eggs, half a pint of pickled muſhrooms, an anchovy, a little onion, a bunch of ſweet-herbs, and ſome lemon-peel grated. You muſt put three quarters of a pound of butter on the top, with a quarter of a pint of water, and a gill of white wine; then cloſe your pie, and ſerve it hot, firſt taking out the onion and bunch of ſweet herbs.

Trout Pie.

Clean, waſh, and ſcale them, lard them with pieces of a ſilver eel rolled up in ſpice and ſweet herbs, with bay leaves powdered; lay on and between them the bottoms of ſliced artichokes, muſhrooms, oyſters, capers, and ſliced lemon; lay on butter, and cloſe the pie.

Eel Pie.

Cut, waſh, and ſeaſon them with ſweet ſeaſoning, and a handful of currants; butter and cloſe it. Some omit the currants.

Lamprey Pie.

Clean, waſh, and ſeaſon them with ſweet ſeaſoning; lay them in a coffin with citron and lemon ſliced; butter and cloſe the pie.

Artichoke

Artichoke or Potatoe Pies.

Take artichoke bottoms, ſeaſon them with a little mace and cinnamon ſliced, eight ounces of candied lemon and citron ſliced, eringo-roots, and prunellas, a ſlit of each, two ounces of barberries, eight ounces of marrow, eight ounces of raiſins of the ſun ſtoned, and two ounces of ſugar; butter the bottom of the pie, put theſe in mixed together, adding eight ounces of butter on the top lid; bake it, and then put on a lear, made as for the chicken pie.

To make an Apple or a Pear Pie.

Make a good puff paſte cruſt, lay ſome round the ſides of the diſh, pare and quarter your apples, and take out the cores; lay a row of apples thick, throw in half the ſugar you intend for your pie; mince a little lemon-peel fine, throw a few cloves, here and there one, then the reſt of your apples, and the reſt of your ſugar. You muſt ſweeten to your palate, and ſqueeze in a little lemon-juice. Boil the peeling of the apples and the cores in fair water, with a blade of mace, till it is very good; ſtrain it, and boil the ſyrup with ſugar till it is rich; pour it into your pie, put on your upper cruſt, and bake it. You may put in a little quince or marmalade, if you pleaſe.

Thus make a pear pie, but don't put in any quince. You may butter them when they come out of the oven, or beat up the yolks of two eggs, and half a pint of cream, with a little

nutmeg, ſweetened with ſugar; take off the lid, and pour in the cream. Cut the cruſt in little three cornered pieces, ſtick them about the pie, and ſend it to table.

To make a Cherry, Plumb, or Gooſeberry Pie.

Make a good cruſt, lay a little round the ſides of your diſh, throw ſugar at the bottom, and lay in your fruit, with ſugar on the top. A few red currants do well with them; put on your lid, and bake it in a ſlack oven.

Make a plumb pie the ſame way, and alſo a gooſeberry pie. If you would have it red, let it ſtand a good while in the oven after the bread is drawn. A cuſtard is very good with the gooſeberry pie.

To make Tarts of divers Kinds.

If you propoſe to make them in patty-pans, firſt butter them well, and then put a thin cruſt all over them, in order to your taking them out with the greater eaſe; but if you make uſe of either glaſs or china diſhes, add no cruſt but the top one. Strew a proper quantity of fine ſugar at the bottom; and after that lay in your fruit, of what ſort ſoever, as you think moſt proper, and ſtrew a like quantity of the ſame ſugar over them. Then put your lid on, and let them be baked in a ſlack oven. If you make tarts of apples, pears, apricots, &c. the beaten cruſt is looked upon as the moſt proper; but that is ſubmitted to your own particular fancy.

To make Apple Tart, or Pear Tart.

Pare them firſt, then cut them into quarters, and take the cores out; in the next place, cut each quarter acroſs again; throw them ſo prepared into a ſauce-pan, with no more water in it than will juſt cover the fruit; let them ſimmer over a ſlow fire till they are perfectly tender. Before you ſet your fruit on the fire, take care to put a good large piece of lemon-peel into the water. Have the patty-pans in readineſs, and ſtrew fine ſugar at the bottom; then lay in the fruit, and cover them with as much of the ſame ſugar as you think convenient. Over each tart pour a tea ſpoonful of lemon-juice, and three ſpoonfuls of the liquor in which they were boiled. Then lay the lid over them, and put them into a ſlack oven.

If the tarts be made of apricots, *&c.* you muſt neither pare them, nor cut them, nor ſtone them, nor uſe lemon juice, which is the only material difference between theſe and other fruit.

Obſerve, with reſpect to *preſerved tarts*, only lay in the preſerved fruit, and put a very thin cruſt over them, and bake them as ſhort a time as poſſible.

Orange or Lemon Tarts.

Take ſix large lemons, rub them very well with ſalt, and put them into water with a handful of ſalt in it, for two days; then change them into freſh water every day (without ſalt) for a fortnight; after this boil

them two or three hours till they are tender, cut them into half quarters, and then again three-quarter-ways, as thin as you can. Take ſix pippins pared, cored, and quartered, and a pint of fair water, in which let them boil till the pippins break; put the liquor to your orange or lemon, with half the pulp of the pippins well broken, and a pound of ſugar. Boil theſe together a quarter of an hour, then put it in a gallipot, and ſqueeze an orange in it; if it be a lemon tart, ſqueeze a lemon; two ſpoonfuls is enough for a tart. Your patty-pans muſt be ſmall and ſhallow. Uſe fine puff-paſte, and very thin. A little baking will do. Juſt as your tarts are going into the oven, with a feather or bruſh do them over with melted butter, and then ſift double refined ſugar over them: This is a pretty icing.

Icing for Tarts.

Beat and ſift a quarter of a pound of fine loaf ſugar. Put it into a mortar with the white of one egg that has been well beat up. Add to theſe two ſpoonfuls of roſe-water, and beat altogether till it be ſo thick as juſt to run, obſerving to ſtir it all one way. It is laid on the tart with a bruſh or ſmall bunch of feathers dipped in the icing. Set the tarts, when ſo done, into a very gentle oven to harden. But take care not to let them ſtand too long, for that will diſcolour them.

An Almon Tart, very good.

To half a pound of almonds blanched, and very finely beat with orange-flower water, put a pint of thick cream, two large Naples biſcuits grated, and five yolks of eggs, with near half a pound of ſugar; put all into a diſh garniſhed with paſte, and lay ſlips in diamonds croſs the top; bake it in a cool oven; and when drawn out, ſtick ſlips of candied citron in each diamond.

Orange Puffs.

Pare off the rinds from Seville oranges, then rub them with ſalt; let them lie twenty-four hours in water, then boil them in four changes of water, making the firſt ſalt; drain them dry, and beat them fine to a pulp; bruiſe in the pieces of all that you have pared, make it very ſweet with fine ſugar, and boil it till it is thick; let it ſtand till it is cold, and then it will be fit to put into the paſte.

Lemon Puffs.

Take a pound and a quarter of double refined ſugar beaten and ſifted, and grate the rinds of two lemons, and mix well with the ſugar; then beat the whites of two new-laid eggs very well, and mix them well with the ſugar and lemon-peel; beat them together an hour and a quarter, then make them up in what form you pleaſe; be quick to ſet them in a moderate oven; do not take off the papers till cold.

CHAP. XII.

To make all Sorts of CAKES.

A rich Cake.

TAKE ſix pounds of the beſt freſh butter, work it to a cream with your hands; then throw in by degrees three pounds of double refined ſugar, well beat and ſifted: mix them well together, then work in three pounds of blanched almonds; and having beaten four pounds of eggs, and ſtrained them through a ſieve, put them in; beat them all together till they are thick and look white. Then add half a pint of French brandy, half a pint of ſack, a ſmall quantity of ginger, and about two ounces each of mace, cloves, and cinnamon, with three large nutmegs, all beaten in a mortar as fine as poſſible. Then ſhake in gradually four pounds of well dried and ſifted flour. When the oven is well prepared, and a tin hoop to bake it in, ſtir into this mixture (as you put it into the hoop) ſeven pounds of currants well waſhed and rubbed, and ſuch a quantity of candid orange, lemon, and citron, in equal proportions, as ſhall be thought convenient. The oven muſt be quick, and the cake will at leaſt take four hours to bake it: *Or*, you may make two or more cakes out of theſe ingredients. You muſt beat it with your hands, and the currants muſt be plumped by pouring

pouring upon them boiling water, and drying them before the fire. Put them warm into the cake.

Another rich Cake.

To a quartern and a half of fine flour add ſix pounds of currants, an ounce of cloves and mace, a little cinnamon, two grated nutmegs, a pound of the beſt ſugar, ſome candied lemon, orange, and citron, cut in thin pieces; a pint of ſweet wine, a little orange-flower or roſe water, a pint of yeaſt, a quart of cream, two pounds of butter melted, and poured into the middle of the flour. Then ſtrew ſome flour over the butter, and let it ſtand half an hour before the fire. After which knead it well together, and put it before the fire to make it riſe. Work it up very well; put this mixture into a tin hoop, and bake it two hours and a half in a gentle oven.

A Spaniſh Cake.

Take twelve eggs, three quarters of a pound of the beſt moiſt ſugar, mill them in a chocolate-mill, till they are all of a lather; then mix in one pound of flour, half a pound of pounded almonds, two ounces of candied orange peel, two ounces of citron, four large ſpoonfuls of orange or roſe water, half an ounce of cinnamon, and a glaſs of ſack. It is beſt when baked in a ſlow oven.

Portugal Cakes.

Put a pound of fine ſugar, a pound of freſh butter, five eggs, and a little mace, beaten,

into a broad pan; beat it with your hands till it is very light, and looks curdling; then put thereto a pound of flour, and half a pound of currants very dry; beat them together, fill tin pans, and bake them in a ſlack oven. You may make *ſeed cakes* the ſame way, only put in carraway-ſeeds inſtead of currants.

Dutch Cakes.

Take five pounds of flour, two ounces of carraway ſeeds, half a pound of ſugar, and ſomething more than a pint of milk, put into it three quarters of a pound of butter, then make a hole in the middle of the flour, and put in a full pint of good ale-yeaſt: pour in the butter and milk, and make theſe into a paſte, letting it ſtand a quarter of an hour before the fire to riſe; then mould it, and roll it into cakes pretty thin; prick them all over pretty much, or they will bliſter; and bake them a quarter of an hour.

Shrewſbury Cakes.

Take one pound of ſugar, three pounds of the fineſt flour, a nutmeg grated, and ſome cinnamon well beaten; the ſugar and ſpice muſt be ſifted into the flour, wet it with three eggs, and as much melted butter as will make it of a good thickneſs to roll into a paſte; mould it well, and roll it; cut it into what ſhape you pleaſe; perfume the cakes, and prick them before they go into the oven.

Marlborough

Marlborough Cakes.

Take eight eggs, yolks and whites, beat and ſtrain them, and put them to a pound of ſugar, beaten and ſifted; beat theſe three quarters of an hour together, then put in three quarters of a pound of flour well dried, and two ounces of carraway ſeeds; beat all well together, and bake it in broad tin pans, in a briſk oven.

Queen Cakes.

Take a pound of ſugar, beat it fine, pour in yolks and whites of two eggs, half a pound of butter, a little roſe-water, ſix ſpoonfuls of warm cream, a pound of currants, and as much flour as will make it up; ſtir them well together, and put them into your patty-pans, being well buttered; bake them in an oven, almoſt as hot as for bread, for half an hour; then take them out and glaze them, and let them ſtand but a little after the glazing is on, to riſe.

Uxbridge Cakes.

Take a pound of wheat flour, ſeven pounds of currants, half a nutmeg, and four pounds of butter; rub your butter cold very well amongſt the meal. Dreſs the currants very well in the flour, butter, and ſeaſoning, and knead it with ſo much good and new yeaſt as will make it into a pretty high paſte: uſually two penny-worth of yeaſt to that quantity. After it is kneaded well together, let it ſtand an hour to riſe. You may put half a pound of paſte in a cake.

A Pound Cake.

Take a pound of butter, beat it in an earthen pan with your hand one way till it is like a fine thick cream; then have ready twelve eggs, with half the whites; beat them well firſt, and alſo beat them up with the butter, working into it a pound of flour, a pound of ſugar, and a few carraways, for an hour with your hand, or a great wooden ſpoon. Butter a pan, put it in, and then bake it an hour in a quick oven.

A Seed Cake.

Take three pounds of fine flour, and rub in two pounds of butter; eight eggs, and four whites, a little cream, and five ſpoonfuls of yeaſt. Mix all together, and put it before the fire to riſe; then add three quarters of a pound of carraway-ſeeds, and put it in a hoop or tin rim well buttered. An hour and a half will bake it.

Fine Almond Cakes.

Take a pound of Jordan almonds, blanch them, beat them very fine with a little orange-flower water, to keep them from oiling; then take a pound and a quarter of fine ſugar, boil it to a high candy, and put in your almonds. Then take two freſh lemons, grate off the rind very thin, and put as much juice as to make it of a quick taſte; put this mixture into glaſſes, ſet it in a ſtove, ſtirring often, that it may not candy: ſo when it is a little dry, part it into ſmall cakes upon ſheets of paper, or tin, to harden.

Saffron

Saffron Cakes.

Take half a peck of the fineſt flour, a pound of butter, and a pint of cream, or good milk; ſet the milk on the fire, put in the butter, and a good deal of ſugar; then ſtrain ſaffron to your taſte and liking into the milk; take ſeven or eight eggs, with two yolks, and ſeven or eight ſpoonfuls of yeaſt; put the milk to it when it is almoſt cold, with ſalt and coriander ſeeds; knead them all together, make them up in reaſonable ſized cakes, and bake them in a quick oven.

Orange Cakes.

Take the peels of four oranges, being firſt pared, and the meat taken out; boil them tender, and beat them ſmall in a marble mortar; then take the pulp of them, and two more oranges, the ſeeds and ſhins being picked out, and mix them with the peelings that are beaten, ſet them on the fire, with a ſpoonful or two of orange-flower water, keeping it ſtirring till that moiſture is pretty well dried up; then have ready to every pound of that pulp four pounds and a quarter of double refined ſugar, finely ſifted. Make the ſugar very hot, dry it upon the fire, and then mix it and the pulp together; ſet it on the fire again, till the ſugar be well melted, but take care it does not boil. You may put in a little peel, ſhred ſmall or grated; and when it is cold, draw it up in double papers; dry them before the fire, and when you turn them, put two together, or you may

may keep them in deep glaſſes or pots, and dry them as you have occaſion.

Common Biſcuits.

Beat up ſix eggs, with a ſpoonful of roſe water and a ſpoonful of ſack; then add a pound of fine powdered ſugar, and a pound of flour; mix theſe into the eggs by degrees, with an ounce of coriander ſeeds; ſhape them on white thin paper or tin moulds, in any form you pleaſe. Beat the white of an egg, and with a feather rub it over, and duſt fine ſugar over them. Set them in an oven moderately heated, till they riſe and come to a good colour; and if you have no ſtove to dry them in, put them into the oven at night, and let them ſtand till morning.

To make Whigs.

Take three pounds and a half of flour, and three quarters of a pound of butter; rub it into the flour till none of it be ſeen; then take a pint or more of new milk, make it very warm, and with a half pint of ale-yeaſt, make it into a light paſte, put in carraway-ſeeds, and what ſpice you pleaſe; then make it up, and lay it before the fire to riſe; after this, work in three quarters of a pound of ſugar, and then roll them pretty thin into what form you pleaſe; put them on tin plates, and hold them before the fire to riſe again, before you ſet them in; your oven muſt be pretty quick.

To make Buns.

Take two pounds of fine flour, a pint of ale-yeaſt, with a little ſack, and three eggs beaten; knead all theſe together with a little warm milk, nutmeg, and ſalt. Lay it before the fire, till it riſe very light. Then knead into it a pound of freſh butter, and a pound of round carraway comfits, and bake them in a quick oven on floured papers in what ſhape you pleaſe.

Maccaroons.

Take a pound of almonds, let them be ſcalded, blanched, and thrown into cold water, then dry them in a cloth, and pound them in a mortar; moiſten them with orange-flower water, or the white of an egg, leſt they turn to an oil; after this take an equal quantity of fine powdered ſugar, with three or four whites of eggs; beat all well together, and ſhape them on wafer paper with a ſpoon. Bake them on tin plates in a gentle oven.

Good Fritters.

Mix half a pint of good cream very thick with flour, beat ſix eggs, leaving out four whites; add ſix ſpoonfuls of ſack, and ſtrain them into the cream; put in a little grated nutmeg, ginger, cinnamon, and ſalt; then put in another half pint of cream, and beat the batter near an hour; pare and ſlice your apples thin, dip every piece in the batter, and throw them into a pan with boiling lard.

Pan Cakes.

Take a pint of thick cream, ſix ſpoonfuls of ſack, and half a pint of fine flour, ſix eggs, (but only three whites) one grated nutmeg, a quarter of a pound of melted butter, a very little ſalt, and ſome ſugar; fry theſe thin in a dry pan.

Cheeſecakes after the beſt Manner.

Firſt warm a pint of cream, and then add to it five quarts of milk that is warm from the cow; and when you have put a ſufficient quantity of rennet to it, ſtir it about till it comes to a curd; then put the curd into a cloth, or linen bag, and let the whey be well drained from it: but take care not to ſqueeze it hard; when it is ſufficiently dry, throw it into a mortar, and beat it till it is as fine as butter. To the curd, thus prepared, add half a pound of ſweet almonds blanched, and the ſame quantity of macaroons, both beaten together as fine as powder. If you have none of the laſt near at hand, make uſe of Naples biſcuits in their ſtead; then add to your ingredients the yolks of nine eggs that have been well beaten, a whole nutmeg, and half a pound of double refined ſugar. When you have mingled all theſe well together, melt a pound and a quarter of the beſt freſh butter, and ſtir well into it.

As to your puff-paſte for your cheeſe-cakes, it muſt be made in the manner following:

Wet a pound of fine flour with cold water, and then roll it out; put in gradually at leaſt two

two pounds of the beſt freſh butter, and ſhake a ſmall quantity of flour upon each coat as you roll it. Make it juſt as you uſe it.

N. B. Some will add to theſe, both currants and perfumed plumbs.

Cheeſecakes without Rennet.

Take a quart of thick cream, and ſet it over a clear fire, with ſome quartered nutmeg in it; juſt as it boils up, put in twelve eggs well beaten; ſtir it a little while on the fire, till it begins to curdle, then take it off, and gather the curd as for cheeſe; put it in a clean cloth, tie it together and hang it up, that the whey may run from it; when it is pretty dry, put it in a ſtone mortar, with a pound of butter, a quarter of a pint of thick cream, ſome ſack, orange-flower water, and half a pint of fine ſugar; then beat and grind all theſe together for an hour or more, till it is very fine; paſs it through a hair ſieve, and fill your patty-pans but half full; you may put currants in half the quantity, if you pleaſe; a little more than a quarter of an hour will bake them. Take the nutmeg out of the cream when it is boiled.

Potatoe or Lemon Cheeſecakes.

Take ſix ounces of potatoes, four ounces of lemon-peel, four ounces of ſugar, and four ounces of butter; boil the lemon-peel tender, pare and ſcrape the potatoes, boil them tender alſo, and bruiſe them; beat the lemon peel with the ſugar, then beat all together

gether very well, and melt the butter in a little thick cream: mix all together very well, and let it lie till cold; put cruſt in your pattypans, and fill them little more than half full. Bake them in a quick oven half an hour; ſift ſome double refined ſugar on them as they go into the oven; this quantity will make a dozen ſmall patty-pans.

CHAP. XIII.

Of PUDDINGS, *&c.*

To make a plain boiled Pudding.

TAKE a pint of new milk, mix with it ſix eggs well beaten, two ſpoonfuls of flour, half a nutmeg grated, a little ſalt, and ſugar. Put this mixture into a cloth or bag. Put it into boiling water; and half an hour will boil it. Serve it up with melted butter.

A Light Pudding.

Take a pint of cream, or new milk from the cow; in which boil a little nutmeg, cinnamon, and mace in a fine linen rag. Take out the ſpice, and beat up the yolks of eight eggs, and the whites of four, with a glaſs of mountain wine; to which add a little ſalt and ſugar; then mix them with the milk. Put in a halfpenny roll, a ſpoonful of flour, and a little roſe-water; and having beat them well together, tie all up in a thick cloth, and boil

it

it for an hour. Melt butter, ſugar, and a little white wine for ſauce, and pour it over the pudding, when diſhed.

A Quaking Pudding.

Take a penny white loaf grated, two ſpoonfuls of flour of rice, and ſeven eggs beaten up. Put them in a quart of cream or new milk. Seaſon them with nutmeg grated, and white roſe-water. Tie it up, boil it an hour, and then ſerve it up with plain melted butter, and with ſugar and a little wine.

A fine Biſcuit Pudding.

Grate three Naples biſcuits, and pour a pint of cream or milk over them hot. Cover it cloſe till cold, then add a little grated nutmeg, the yolks of four eggs and two whites beaten, a little orange flower or roſe water, two ounces of powdered ſugar, and half a ſpoonful of flour. Mix theſe well, and boil them in a China baſon, tied in a cloth, for an hour. Turn it out of the baſon, and ſerve it up in a diſh with melted butter, and ſome fine ſugar ſprinkled over it.

Boiled Plumb Pudding.

Shred a pound of beef ſuet very fine, to which add three quarters of a pound of raiſins ſtoned, a little grated nutmeg, a large ſpoonful of ſugar, a little ſalt, ſome white wine, four eggs beaten, three ſpoonfuls of cream, and five ſpoonfuls of flour. Mix them well, and boil them in a cloth three hours. Pour over this pudding melted butter, when diſhed.

Tunbridge

Tunbridge Puddings.

Pick and dry a pint of great oatmeal; bruiſe it, but not ſmall, in a mortar. Boil it a quarter of an hour in new milk. Then cover it cloſe, and let it ſtand till it be cold. To this, when cold, add eight eggs beaten and ſtrained, a penny loaf grated, and half a nutmeg, three ſpoonfuls of Madeira or ſack, a quarter of a pound or more of ſugar. Mix theſe well together. Tie it up in a cloth, and boil it three hours. Serve it up with a good deal of butter poured over it.

A Cuſtard Pudding.

Take two ſpoonfuls of fine flour, half a grated nutmeg, a little ſalt and ſugar, ſix eggs well beaten, and mix them all in a pint of cream or new milk. Boil it in a cloth half an hour; and ſerve it up with plain melted butter.

A Hunting Pudding.

Mix a pound of beef ſuet ſhred fine with a pound of fine flour, three quarters of a pound of currants well cleaned, a quarter of a pound of raiſins ſtoned and ſhred, five eggs, a little grated lemon-peel, two ſpoonfuls of ſugar, and a little brandy. Mix them well together. Tie it up in a cloth; and boil it full two hours. Serve it up with white wine and melted butter.

A boiled Suet Pudding.

Take a quart of milk, a pound of ſuet ſhred ſmall, four eggs, two ſpoonfuls of grated ginger,

ginger, or one of beaten pepper, and a tea ſpoonful of ſalt. Mix the ſeaſoning and ſuet firſt in one pint of the milk, and make a thick batter with flour. Then mix in the reſt of the milk with the ſeaſoning and ſuet till it becomes a pretty thick batter. Boil it two hours. Serve it up with plain butter.

A Steak Pudding.

Make a rich paſte of a quartern of flour and two pounds of ſuet ſhred fine, mixed up with cold water, ſeaſoned with a little ſalt, and made ſtiff. The ſteaks may be either beef or mutton, well ſeaſoned with pepper and ſalt. Roll the paſte out half an inch thick. Lay the ſteaks upon it, and roll them up in it. Then tie it in a cloth, and put it into boiling water. A ſmall pudding will be done enough in three hours. A large one takes five hours boiling.

N. B. Pigeons eat well this way.

A boiled Potatoe Pudding.

Boil two pounds of potatoes, and beat them in a mortar fine; beat in half a pound of melted butter, and boil it half an hour. Pour melted butter over it, with a glaſs of white wine, or the juice of a Seville orange, and throw ſugar all over the pudding and diſh.

A boiled Almond Pudding.

Beat a pound of ſweet almonds as ſmall as poſſible, with three ſpoonfuls of roſe-water, and a gill of ſack or white wine; mix in half a pound of freſh butter melted, with

five

five yolks of eggs, and two whites, a quart of cream, a quarter of a pound of ſugar, half a nutmeg grated, one ſpoonful of flour, and three ſpoonfuls of crumbs of white bread; mix all well together, and boil it. It will take half an hour boiling.

A boiled Rice Pudding.

Take a quarter of a pound of rice, and half a pound of raiſins ſtoned. Tie them in a cloth, ſo as to give the rice room to ſwell. Boil it two hours, and ſerve it up with melted butter, ſugar, and grated nutmeg thrown over it.

A Prune or Damſon Pudding.

Take a quart of milk, beat ſix eggs and half the whites, with half a pint of the milk and four ſpoonfuls of flour, a little ſalt and two ſpoonfuls of beaten ginger; then by degrees mix in all the milk, and a pound of *prunes*. Tie it in a cloth, boil it an hour, melt butter and pour over it. *Damſons* eat well this way.

An Apple Pudding.

Make a good puff paſte, roll it out half an inch thick; pare and core apples enough to fill the cruſt, and cloſe it up. Tie it in a cloth, and boil it; (if a ſmall pudding two hours; if a large one, three or four hours.) When it is enough, turn it into a diſh; cut a piece of cruſt out of the top, butter and ſugar it to the palate; lay on the cruſt again, and ſend it to table hot.

N. B.

N. B. A *pear pudding*, and a *damſon pudding*, or any ſort of *plumb*, *apricots*, *cherries*, or *mulberries*, may be made the ſame way.

A plain baked Pudding.

Boil a quart of milk; then ſtir in flour till thick; add half a pound of butter, ſix ounces of ſugar, a nutmeg grated, a little ſalt, ten eggs, but not all the whites. Mix them well, put it into a diſh buttered, and it will be baked in three quarters of an hour.

A Bread Pudding baked.

Take a pint of cream, and a quarter of a pound of butter, ſet it on the fire, and keep it ſtirring; when the butter is melted, put in as much grated ſtale bread as will make it pretty light, a nutmeg, a ſufficient quantity of ſugar, three or four eggs, and a little ſalt. Mix all together, butter a diſh, put it in, and bake it half an hour.

A Millet Pudding.

Take half a pound of millet, and boil it over night in two quarts of milk. In the morning add ſix ounces of ſugar, ſix of melted butter, ſeven eggs, half a nutmeg, a pint of cream, and ſweeten to your taſte. Add ten eggs, with half the whites, and bake it.

A Marrow Pudding.

Boil a quart of cream, take it off the fire boiling, and ſlice into it a penny white loaf. Add to it eight ounces of blanched almonds beaten fine, two ſpoonfuls of white roſe-

roſe-water, the yolks of ſix eggs, a glaſs of ſack, a little ſalt, ſix ounces of candied lemon and citron ſliced thin, a pound of beef marrow ſhred fine, and half a pound of currants. Mix all together, and put it into a diſh rubbed with butter. Half an hour will bake it; when enough, duſt on ſome ſugar, and ſerve it up hot.

A Rice Pudding.

Beat half a pound of rice to powder. Set it with three pints of new milk upon the fire, let it boil well, and when it grows almoſt cold, put to it eight eggs well beaten, and half a pound of ſuet or butter, half a pound of ſugar, and a ſufficient quantity of cinnamon, nutmeg, and mace. Half an hour will bake it.

You may add a few currants, candied lemon, citron-peel, or other ſweet-meats; and lay a puff-paſte firſt all over the ſides and rim of the diſh.

A Poor Man's Pudding.

Take ſome ſtale bread: pour over it ſome hot water, till it is well ſoaked; then preſs out the water, and waſh the bread; add ſome powdered ginger, nutmeg grated, and a little ſalt; ſome roſe-water or ſack, Liſbon ſugar, and currants; mix them well together, and lay it in a pan well buttered on the ſides; when it is well flatted with a ſpoon, lay ſome pieces of butter on the top; bake it in a gentle oven, and ſerve it hot. You may turn it out

out of the pan when it is cold, and it will eat like a fine cheeſecake.

An Orange Pudding.

Take the yolks of ſixteen eggs, beat them well with half a pound of melted butter, grate in the rind of two Seville oranges, beat in half a pound of fine ſugar, two ſpoonfuls of orange-flower water, two of roſe water, a gill of ſack, half a pint of cream, two Naples biſcuits, or the crumb of a half-penny roll ſoaked in the cream, and mix all well together. Make a thin puff-paſte, and lay it all over the diſh and round the rim; pour in the pudding and bake it. It will take about as long baking as a cuſtard.

A Carrot Pudding.

You muſt take a raw carrot, ſcrape it very clean, and grate it; take half a pound of the grated carrot, and a pound of grated bread; beat up eight eggs, leave out half the whites, and mix the eggs with half a pint of cream: then ſtir in the bread and carrot, half a pound of freſh butter melted, half a pint of ſack, three ſpoonfuls of orange-flower water, and a nutmeg grated. Sweeten to your palate. Mix all well together; and if it is not thin enough, ſtir in a little new milk or cream. Let it be of a moderate thickneſs: lay a puff-paſte all over the diſh, and pour in the ingredients. Bake it, which will take an hour. It may alſo be boiled. If ſo, ſerve it up with melted butter, white-wine, and ſugar.

A Quince, Apricot, or white Pear Plumb-Pudding.

Scald your quinces very tender, pare them thin, ſcrape off the pulp, mix it with ſugar very ſweet, put in a little ginger and cinnamon. To a pint of cream you muſt put three or four yolks of eggs, and ſtir it into your quinces till they are of a good thickneſs. It muſt be pretty thick. So you may do apricots, or white pear-plumbs, but never pare them. Butter your diſh, pour it in, and bake it.

An Italian Pudding.

Lay puff-paſte at the bottom and round the edges of the diſh. Upon which pour a mixture of a pint of cream, French rolls enough to thicken it, ten eggs beaten very fine, a nutmeg grated, twelve pippins ſliced, ſome orange-peel and ſugar, and half a pint of red wine. Half an hour will bake it.

An Apple Pudding.

Scald three or four codlins, and bruiſe them through a ſieve. Add a quarter of a pound of biſcuit, a little nutmeg, a pint of cream, and ten eggs, but only half the whites. Sweeten to your taſte, and bake it.

A Norfolk Dumpling.

Make a batter as for pancakes, with a pint of milk, two eggs, a little ſalt, and as much flour as is needful. Drop this batter in pieces, into a pan of boiling water. And if the water boils faſt, they will be ſufficiently done in three minutes. Throw them into a ſieve or cullender to drain. Then lay them in a diſh. Stir

a

a ſlice of freſh butter into each, and heat them hot.

A Hard Dumpling.

Mix flour and water, and a little ſalt, like a paſte. Roll it into balls, as big as a turkey's egg. Have a pan of boiling water ready. Throw the balls of paſte into the water, having firſt rolled them in flour. They eat beſt boiled in a beef-pot; and a few currants added make a pretty change. Eat them with butter, as above.

Apple Dumplings.

Pare and core as many codlings as you intend to make dumplings. Make a little cold butter paſte. Roll it to the thickneſs of one's finger, and wrap it round every apple ſingly; and if they be boiled ſingly in pieces of cloth, ſo much the better. Put them into boiling water, and they will be done in half an hour. Serve them up with melted butter and white wine; and garniſh with grated ſugar about the diſh.

CHAP. XIV.

Of SYLLABUBS, CREAMS, *and* FLUMMERY.

To make a fine Syllabub from the Cow.

SWEETEN a quart of cyder with double refined ſugar, and grate a nutmeg into it; then milk the cow into your liquor. When

you have thus added what quantity of milk you think proper, pour half a pint, or more (in proportion to the quantity of ſyllabub you make) of the ſweeteſt cream you can get, all over it.

A White Syllabub.

Take two porringers of cream, and one of white wine, grate in the ſkin of a lemon, take the whites of three eggs, ſweeten to your taſte, then whip it with a whiſk; take off the froth as it riſes, pour it into your ſyllabub-glaſſes or pots, and they are fit for uſe.

To make a fine Cream.

Take a pint of cream, ſweeten to your palate; grate in a little nutmeg, add a ſpoonful of orange-flower water, or roſe water, and two ſpoonfuls of ſack; beat up four eggs, and two whites, ſtir it all together one way over the fire, till it is thick; have cups ready, and pour it in.

Lemon Cream.

Take the juice of four large lemons, half a pint of water, a pound of double refined ſugar beaten fine, the whites of ſeven eggs, and the yolk of one beaten very well; mix all together, ſtrain it, ſet it on a gentle fire, ſtirring it all the while, and ſkim it clean; put into it the peel of one lemon when it is very hot, but not to boil; take out the lemon-peel, and pour it into china diſhes.

Raſberry Cream.

Take a quart of thick ſweet cream, and boil it two or three wallops; then put it off the

the fire, and ſtrain the juice of raſberries into it to your taſte; ſtir it a good while before you put your juice in, that it may be almoſt cold when you mix it, and afterwards ſtir it one way for almoſt a quarter of an hour; then ſweeten it to your taſte, and when cold you may ſend it up.

Whipt Cream.

Take a quart of thick cream, and the whites of eight eggs beaten with half a pint of ſack; mix it together, and ſweeten to your taſte with double refined ſugar; you may perfume it (if you pleaſe) with muſk or ambergreaſe tied in a rag, and ſteeped a little in the cream. Whip it up with a whiſk that has a bit of lemon-peel tied in the middle. Take off the froth with a ſpoon, and lay it in your glaſſes or baſons.

To make a Trifle.

Cover the bottom of a diſh or bowl with Naples biſcuits broke in pieces, macaroons in halves and ratafia cakes. Juſt wet them through with ſack; then make a good boiled cuſtard not too thick, and when cold pour it over, then put a ſyllabub over that.—You may garniſh with ratifia cakes, currant jelly, and flowers.

Flummery.

Take a large calf's foot, cut out the great bones, and boil them in two quarts of water; then ſtrain it off, and put to the clear jelly half a pint of thick cream, two ounces of

ſweet almonds, and an ounce of bitter almonds, well beaten together. Let it juſt boil, then ſtrain it off, and when it is as cold as milk from the cow, put it into cups or glaſſes.

Oatmeal Flummery.

Put oatmeal (as much as you want) into a broad deep pan, cover it with water, ſtir it together, and let it ſtand twelve hours; then pour off that water clear, and put on a good deal of freſh; ſhift it again in twelve hours, and ſo on in twelve more. Then pour off that water clear, and ſtrain the oatmeal through a coarſe hair ſieve, pour it into a ſauce pan, keeping it ſtirring all the time with a ſtick, till it boils and becomes very thick. Then pour it into diſhes. When cold, turn it into plates, and eat it with what you pleaſe, either wine and ſugar, or milk. It eats very well with cyder and ſugar.

You may obſerve to put a great deal of water to the oatmeal, and when you pour off the laſt water, put on juſt enough freſh to ſtrain the oatmeal well. Some let it ſtand forty-eight hours, ſome three days, ſhifting the water every twelve hours; but that is as you like it for ſweetneſs or tartneſs. Groats, once cut, do better than oatmeal. Mind to ſtir it together when you put in freſh water.

CHAP.

CHAP. XV.

Of JELLIES, GIAMS, *and* CUSTARDS.

Calf's Feet Jelly.

CUT four calf's feet in pieces, put them into a pipkin, with a gallon of water, cover them cloſe, and boil them ſoftly till almoſt half be conſumed, then run the liquor through a ſieve, and let it ſtand till it be cold. With a knife take off the fat, at top and bottom, melt the fine part of the jelly in a preſerving pan or ſkillet, and put in a pint of Rheniſh wine, the juice of four or five lemons, double refined ſugar to your taſte, the whites of eight eggs beaten to a froth; ſtir and boil all theſe together near half an hour; then paſs it through a ſieve into a jelly bag; put into your jelly-bag a very ſmall ſprig of roſemary. and a piece of lemon-peel; paſs it through the bag till it is as clear as water.

Hart's Horn Jelly.

Take a large gallipot with hart's horn, then fill it full with ſpring water, tie a double paper over the gallipot, and ſet it in a baker's oven with houſhold bread. In the morning take it out, run it through a jelly-bag, ſeaſon with juice of lemons, double refined ſugar, and the whites of eight eggs well beaten.

Let it have a boil, and run it through the jelly-bag again into jelly-glaſſes, putting a bit of lemon-peel into the bag.

Currant Jelly.

Having ſtript the currants from the ſtalks, put them into a ſtone jar: ſtop it cloſe; ſet it in a kettle of boiling water half way up the jar; let it boil half an hour; take it out, and ſtrain the juice through a coarſe hair ſieve. To a pint of juice put a pound of ſugar; ſet it over a fine quick clear fire in a preſerving-pan or bell-metal ſkillet. Keep ſtirring it all the time till the ſugar be melted; then ſkim the ſcum off as faſt as it riſes.

When the jelly is very clear and fine, pour it into earthen or china cups, or gallipots. When cold, cut pieces of white paper juſt the bigneſs of the top of the pot, dip them in brandy, lay them on the jelly; then cover the top cloſe with white paper, and prick it full of holes. Set it in a dry place. You may put ſome in glaſſes for preſent uſe.

Raſberry Giam.

Take a pint of currant jelly, and a quart of raſberries, bruiſe them well together, ſet them over a ſlow fire, keeping it ſtirring all the time till it boils. Let it boil five or ſix minutes, pour it into gallipots, paper them as you do the currant jelly, and keep them for uſe. They will keep for two or three years, and have the full flavour of raſberries.

A Cuſtard

A Cuſtard.

Sweeten a quart of new milk to your taſte; grate in a little nutmeg, beat up eight eggs well (leaving out half the whites) ſtir them into the milk, and bake them in china cups, or put them into a deep china diſh. Have a kettle of water boiling, ſet the cups in, let the water come above half way, but do not let it boil too faſt, for fear of its getting into the cups. You may add a little roſe-water, and French brandy.

Boiled Cuſtards.

Put into a pint of cream two ounces of almonds, blanched and beaten very fine, with roſe or orange-flower water, or a little mace; let them boil till the cream is a little thickened, then ſweeten it, and ſtir in the eggs, and keep it ſtirring over the fire till it is as thick as you would have it; then put to it a liittle orange-flower water, ſtir it well together, and put it into china cups.

N. B. You may make them without almonds.

Almond Cuſtards.

Take a pint of cream, blanch and beat a quarter of a pound of almonds fine, with two ſpoonfuls of roſe-water. Sweeten it to your palate. Beat up the yolks of four eggs, ſtir all together one way over the fire, till it is thick; then pour it out into cups. Or you may bake it in little china cups.

Rice Cuſtards.

Boil a quart of cream with a blade of mace, and a quartered nutmeg, put thereto boiled rice, well beat with the cream; mix theſe together, ſtirring them all the while they boil. When enough, take it off, and ſweeten it to your taſte; put in a little orange-flower water or brandy, then pour it into diſhes. When cold, ſerve it up.

CHAP. IX.

POTTING *and* COLLARING.

To pot Beef or Veniſon.

WHEN you have boiled or baked, and cut your meat ſmall, let it be well beaten in a marble mortar, with ſome butter melted for that purpoſe, and two or three anchovies, till you find it mellow and agreeable to your palate. Then put it cloſe down in pots, and pour over them a ſufficient quantity of clarified butter. You may ſeaſon your ingredients with what ſpice you pleaſe.

To pot Pigeons, or any other Fowls.

Your pigeons being truſſed and ſeaſoned with ſavoury ſpice, put them in a pot, cover them with butter, and bake them; then take them out and drain them, and when they are cold, cover them with clarified butter. The ſame way

way you may pot fiſh, only bone them when they are baked.

To pot Charrs or Trouts.

Clean the fiſh well, and bone them; waſh them with vinegar, cut off the tails, fins, and heads; then ſeaſon them with pepper, ſalt, nutmeg, and a few cloves; put them down cloſe in a pot, and being well covered, bake them for a couple of hours or more, with a little verjuice and ſome butter; then pour off the liquor, and cover them with clarified butter.

To pot Lampreys or Eels.

Take lampreys or eels, ſkin, gut, and waſh them, and ſlit them down the back; take out the bones, and cut them in pieces to fit your pot; then ſeaſon them with pepper, ſalt, and nutmeg, and put them in the pot, with half a pint of vinegar. They muſt be cloſe covered, and baked half an hour; and when done, pour off the liquor, and cover them with clarified butter.

To collar Beef.

Lay a flank of beef in ham brine a fortnight, then take it out, and dry it in a cloth; lay it on a board, take out all the leather and ſkin, cut it croſs and croſs; ſeaſon it with ſavoury ſpice, two anchovies, and a handful or two of thyme, parſley, ſweet marjoram, winter-ſavoury, onions, and fennel; ſtrew it on the meat, roll it into a hard collar in a cloth,

ſew it cloſe, tie it at both ends, and put it in a collar-pot with a pint of red wine, cocchineal, and two quarts of pump water. When it is cold, take it out of the cloth.

To Collar a Breaſt of Veal.

Bone the veal, ſeaſon it all over the inſide with cloves, mace, and ſalt beat fine, a handful of ſweet-herbs ſtripped of the ſtalks, a little ſage, penny-royal, and parſley ſhred very fine, then roll it up as you do brawn; bind it with narrow tape very cloſe, then tie a cloth round it, and boil it very tender in vinegar and water, a like quantity, with a little mace, cloves, pepper, and ſalt, all whole. Make it boil, then put in the collars; when boiled tender, take it up; and when both are cold, take off the cloth, lay the collar in an earthen pan, and pour the liquor over; cover it cloſe, and keep it for uſe.

To collar a Breaſt of Mutton.

Cut off the red ſkin, and take out the bones and griſtles. Then take grated white bread, a little cloves, mace, ſalt, and pepper, the yolks of three hard eggs bruiſed ſmall, and a little lemon-peel ſhred fine; with which, having laid the meat even and flat, ſeaſon it all over, and add three or four anchovies waſhed and boned; then roll the meat like a collar, and bind it with coarſe tape, and bake, boil, or roaſt it.

To collar Pork.

Bone a breaſt of pork, ſeaſon it with ſavoury ſeaſoning, a good quantity of thyme, parſley and ſage; then roll it in a hard collar in a cloth, tie it at both ends, and boil it; and when it is cold, ſteep it in the ſavoury liquor in which it was boiled.

To collar Eels.

Scour large ſilver eels with ſalt, ſlit them down the back, and take out all the bones; then waſh and dry them, and ſeaſon them with ſavoury ſpice, minced parſley, thyme, ſage, and onion; and roll each in little collars in a cloth, and tie them cloſe. Then boil them in water and ſalt, with the heads and bones, half a pint of vinegar, a bunch of herbs, ſome ginger, and a pennyworth of iſinglaſs; when they are tender, take them up, tie them cloſe again, ſtrain the pickle, and keep the eels in it.

CHAP. XVII.

Of PRESERVING, DRYING, *and* CANDYING.

To keep Green Peaſe till Chriſtmas.

TAKE fine young peas, ſhell them, throw them into a cullender to drain, then lay a cloth four or five times double on a table, and ſpread them thereon; dry them very

very well, and have your bottles ready, fill them and cover them with mutton ſuet fat; when it is a little cool, fill the necks almoſt to the top, cork them, and tie a bladder and a leather over them, and ſet them in a cool dry place.

To keep French Beans all the Year.

Take young beans, gathered on a dry day, have a large ſtone jar ready, lay a layer of ſalt at the bottom, and then a layer of beans, then ſalt and then beans, and ſo on till the jar is full; cover them with ſalt, and tie a coarſe cloth over them, and a board on that, and then a weight to keep it cloſe from all air; ſet them in a dry cellar, and when you uſe them, take ſome out and cover them cloſe again; waſh thoſe you take out very clean, and let them lie in ſoft water twenty-four hours, ſhifting the water often; when you boil them do not put any ſalt in the water.

To keep White Bullace, Pear Plumbs, or Damſons, &c. for Tarts or Pies.

Gather them when full grown, and juſt as they begin to turn. Pick all the largeſt out; ſave about two thirds of the fruit; to the other third put as much water as you think will cover them, boil and ſkin them; when the fruit is boiled very ſoft, ſtrain it through a coarſe hair ſieve, and to every quart of this liquor put a pound and a half of ſugar, boil it, and ſkim it very well; then throw in your fruit, juſt give them a ſcald, take them off the

the fire, and when cold, put them into bottles with wide mouths, pour your ſyrup over, lay on a piece of white paper, and cover them with oil.

To make Marmalade.

To two pounds of quinces, add three quarters of a pound of ſugar, and a pint of ſpring water; put them over the fire, and boil them till they are tender; drain off the liquor, and bruiſe them; then put them into it again, let it boil three quarters of an hour, and put it into your pots or ſaucers.

To preſerve Mulberries whole.

Set ſome mulberries over the fire in a ſkillet or preſerving pan; draw from them a pint of juice when it is ſtrained; then take three pounds of ſugar beaten very fine, wet the ſugar with the pint of juice, boil up your ſugar and ſkim it, put in two pounds of ripe mulberries, and let them ſtand in the ſyrup till they are thoroughly warm; then ſet them on the fire, and let them boil very gently; do them but half enough, and put them by in the ſyrup till next day, then boil them gently again: when the ſyrup is pretty thick, and will ſtand in round drops when it is cold, they are enough; ſo put all into a gallipot for uſe.

To preſerve Gooſeberries, Damſons, or Plumbs.

Gather them when dry, full grown, and not ripe; pick them one by one, put them into glaſs bottles that are very clean and dry, and cork them cloſe with new corks; then put a kettle

a kettle of water on the fire, and put in the bottles with care; wet not the corks, but let the water come up to the necks; make a gentle fire till they are a little coddled, and turn white; do not take them up till cold, then pitch the corks all over, or wax them close, and set them in a cool dry cellar.

To preserve Peaches.

Put your peaches in boiling water, just give them a scald, but do not let them boil; take them out, and put them in cold water, then dry them in a sieve, and put them in long wide-mouthed bottles: to half a dozen of peaches take a quarter of a pound of sugar, clarify it, pour it over your peaches, and fill the bottles with brandy. Stop them close, and keep them in a dry place.

To preserve Apricots.

Pare your apricots, divide them in halves to take out the stones, and give them a light boiling in a pint of water, or according to your quantity of fruit; then add to the water, after taking out the fruit, the weight of your apricots in sugar, and boil it till it comes to a syrup; put in the apricots again, and give them a light boiling, taking off the scum as it rises. When the syrup jellies, it is enough; then take up the apricots, and cover them with the jelly; put cut paper over them, and lay them down when cold.

To preserve Apricots green.

Take apricots when they are young and tender, coddle them a little, rub them with a coarse

coarſe cloth to take off the ſkin, throw them into water as you do them, and put them in the ſame water they were coddled in; cover them with vine-leaves and white paper, or ſomething more at the top; the cloſer you keep them, the ſooner they are green; be ſure you do not let them boil; when they are green, weigh them, and to every pound of apricots take a pound of loaf ſugar, put it into the pan, and to every pound of ſugar, a gill of water; boil your ſugar and water a little, and ſkim it, then put in your apricots, let them boil together til your fruit looks clear, and your ſyrup thick; ſkim it all the time it is boiling, and put them into a pot covered with a paper dipped in brandy.

To preſerve Plumbs.

Take plumbs before they have ſtones in them, which you may know by putting a pin through; coddle them in many waters till they are as green as graſs; peel them and coddle them again: you muſt take the weight of them in ſugar and make a ſyrup; put to your ſugar a pint of water; then put them in, ſet them on the fire to boil ſlowly, till they be clear, ſkimming them often, and they will be very green. Put them up in glaſſes, and keep them for uſe.

To preſerve Cherries.

Take two pounds of cherries, one pound and a half of ſugar, half a pint of fair water, melt your ſugar in it: when it is melted, put in your cherries; boil them ſoftly at firſt, then faſter,

faſter, and ſkim them; take them off two or three times and ſhake them; put them on again, and let them boil faſt. When they are of a good colour, and the ſyrup will ſtand, they are enough.

To preſerve Raſberries.

Chuſe raſberries that are not too ripe, and take the weight of them in ſugar; wet your ſugar with a little water, put in your raſberries, and let them boil ſoftly; take heed of breaking them; when they are clear, take them up, and boil the ſyrup till it be thick enough, then put them in again; and when they are cold, put them up in glaſſes.

To preſerve Currants.

Take the weight of the currants in ſugar, pick out the ſeeds; to a pound of ſugar add half a pint of water; let it melt; then put in your currants, and let them do very leiſurely; ſkim them, and take them up; let the ſyrup boil, then put them on again; and when they are clear, and the ſyrup thick enough, take them off. When they are cold, put them in glaſſes.

To dry Peaches.

Take the faireſt and ripeſt peaches, pare them into fair water; take their weight in double refined ſugar: of one half make a very thin ſyrup; put in your peaches, boiling them till they look clear, then ſplit and ſtone them. After this boil them till they are very tender, lay them a-draining, take the other half of the

the ſugar, and boil it almoſt to a candy; put in your peaches, and let them lie all night, then lay them on a glaſs, and ſet them in a ſtove, till they are dry. If they are ſugared too much, wipe them with a wet cloth a little: let the firſt ſyrup be very thin; a quart of water to a pound of ſugar.

To dry Cherries.

To four pound of cherries, put one pound of ſugar, and juſt as much water to the ſugar as will wet it; when it is melted, make it boil, ſtone your cherries, put them in, and give them a boil; ſkim them two or three times, take them off, and let them ſtand in the ſyrup two or three days; then boil your ſyrup again, and put it to them, but do not boil your cherries any more. Let them ſtand three or four days longer, then take them out, and lay them in a ſieve to dry; when dry, lay them in rows on paper; a row of cherries, and a row of white paper, in boxes.

To candy Angelica.

Gather it in *April*, boil it in water till it be tender, then take it up and drain it from the water very well; ſcrape the outſide of it, dry it in a clean cloth, and lay it in the ſyrup; let it lie three or four days, and cover it cloſe: the ſyrup muſt be rich, and keep it hot a good while, but let it not boil; lay it upon a pie-plate, to let it dry; and keep it near the fire, leſt it diſſolve.

CHAP.

CHAP. XVIII.

Of PICKLING.

To Pickle Aſparagus.

GATHER your aſparagus, and lay them in an earthen pot; make a brine of water and ſalt ſtrong enough to bear an egg, pour it hot on them, and keep it cloſe covered. When you uſe them, lay them in cold water two hours, then boil and butter them for table. If you uſe them as a pickle, boil them as they come out of the brine, and lay them in vinegar.

To pickle Naſturtian Buds or Seeds.

Take the ſeeds freſh off the plant when they are pretty large, but before they grow hard, and throw them into the beſt white wine vinegar that has been boiled up with what ſpices are moſt agreeable. Keep them cloſe ſtopped in a bottle. They are fit for uſe in eight days.

To pickle or make Mangoes of Melons.

Take green melons, as many as you pleaſe, and make a brine ſtrong enough to bear an egg; then pour it boiling hot on the melons, keeping them down quite under the brine; let them ſtand five or ſix days; then take them out, ſlit them down on one ſide, take out all the ſeeds, ſcrape or ſcope them a little in the inſide

inſide, and waſh them clean with cold water; then take a clove of garlick, a little ginger and nutmeg ſliced, and whole pepper; put all theſe proportionably into the melons, filling them up with muſtard ſeed; then lay them in an earthen pot with the ſlit upwards, and take one part of muſtard and two parts of vinegar, enough to cover them, pouring it upon them ſcalding hot, and keep them cloſe ſtopped.

To pickle Muſhrooms.

Cut the ſtems of ſmall buttons at the bottom; waſh them in two or three waters with a piece of flannel. Have in readineſs a ſtew-pan on the fire, with ſome ſpring water that has had a handful of common ſalt thrown into it; and as ſoon as it boils, put in your buttons. When they have boiled about three or four minutes, take them off the fire, and throw them into a cullender; from thence ſpread them as quick as you can upon a linen cloth, and cover them with another. Have ready ſeveral wide-mouthed bottles; and as you put in the muſhrooms, now and then mix a blade or two of mace, and ſome nutmeg ſliced amongſt them; then fill your bottles with diſtilled vinegar. If you pour over them ſome melted mutton-fat, that has been well ſtrained, it will keep them better than oil itſelf would.

To pickle Barberries.

Take white wine vinegar and water, of each an equal quantity: to every quart of this liquor, put in half a pound of ſixpenny ſugar,

ſugar, then pick the worſt of your barberries and put into this liquor, and the beſt into glaſſes; boil your pickle with the worſt of your barberries, and ſkim it very clean. Boil it till it looks of a fine colour, and let it ſtand to be cold; then ſtrain it through a cloth, wringing it to get all the colour you can from the barberries. Let it ſtand to ſettle, then pour it clear into the glaſſes. In ſome of the pickle boil a little fennel; when cold, put a bit at the top of the pot or glaſs, and cover it cloſe with a bladder and leather.

To pickle Raddiſh Pods.

Make a pickle with cold ſpring-water and bay-ſalt, ſtrong enough to bear an egg; put your pods in, and lay a thin board upon them, to keep them under water. Let them ſtand ten days, then drain them in a ſieve, and lay them on a cloth to dry. Take white wine vinegar, as much as you think will cover them, boil it, and put your pods in a jar, with ginger, mace, cloves, and Jamaica pepper. Pour on your vinegar boiling hot; cover them with a coarſe cloth, three or four times double, that the ſteam may come through a little, and let them ſtand two days. Repeat this twice or thrice; when it is cold put in a pint of muſtard ſeed, and ſome horſe-raddiſh; cover it cloſe.

To pickle Samphire.

Lay what quantity you think proper of ſuch ſamphire as is green in a clean pan, and (after you have thrown two or three handfuls of ſalt over it) cover it with ſpring water. When it has lain four and twenty hours, put it into a braſs

braſs ſauce-pan, that has been well cleaned; and when you have thrown into it one handful only of ſalt, cover it with the beſt vinegar. Cover your ſauce pan cloſe, and ſet it over a gentle fire; let it ſtand no longer than till it is juſt criſp and green, for it would be utterly ſpoiled ſhould it ſtand till it be ſoft. As ſoon as you have taken it off the fire, pour it into pickling pots, and take care to cover it cloſe.

To pickle Onions.

Take ſmall onions, peel them, lay them in ſalt and water a day, and ſhift them in that time once; then dry them in a cloth, and take ſome white wine vinegar, cloves, mace, and a little pepper; boil this pickle and pour over them, and when it is cold, cover it cloſe.

Or,

Take ſmall white onions peeled clean, lay them in water and ſalt, and put to them a pickle of vinegar and ſpice.

To pickle Cabbage.

Take a large fine red cabbage, and cut it in thin ſlices, ſeaſon ſome vinegar with what ſpice you think fit, then pour it on ſcalding hot, two or three times.

To pickle French Beans.

Gather them before they have ſtrings, and put them in a very ſtrong brine of water and ſalt till they are yellow; then drain them from the brine, put boiling hot vinegar to them, and ſtop them cloſe twenty-four hours; do ſo four or five days following, and they will turn green; then put to a peck of beans half an ounce of cloves and mace, and as much pepper.

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You may do broom buds and purſlane-ſtalks the ſame way, only let them lie twenty-four hours, and no longer; if they do not turn green, you may ſet them on the fire in the pickle, letting them ſtand cloſe-covered till juſt warm; for if they boil, they are ſpoiled.

To pickle Cucumbers.

Let your cucumbers be ſmall, freſh gathered, and free from ſpots; make a brine of ſalt and water ſtrong enough to bear an egg; boil this pickle, ſkim it well, then pour it upon your cucumbers, and ſtive them down for 24 hours; then ſtrain them out into a cullender, dry them well with a cloth, and take the beſt white wine vinegar, with cloves, ſliced mace, nutmeg, white pepper corns, long pepper, and races of ginger, (as much as you pleaſe) boil them up together, and then clap the cucumbers in, with a few vine-leaves, and a little ſalt. Let them ſimmer in this pickle till they are green, taking care not to let them boil; put them into jars, ſtive them down cloſe, and when cold, tie on a bladder and leather.

Of MADE WINES.

To make Gooſberry Wine.

TAKE gooſberries when they are juſt beginning to turn ripe, bruiſe them well, but not ſo as to break their ſeeds, pour to every eight pounds of pulp a gallon of ſpring water,

water, and let them ſtand in the veſſel covered, in a cool place, twenty-four hours; then put them into a ſtrong canvas or hair bag, preſs out all the juice that will run from them, and to every quart of it put twelve ounces of loaf ſugar, ſtirring it about till it be melted; then put it up in a well-ſeaſoned caſk, and ſet it in a cool place; when it has purged and ſettled about twenty or thirty days, fill the veſſel full, and bung it down cloſe.

When it is well worked and ſettled, draw it off into bottles, and keep them in a cool place.

To make Currant Wine.

Gather your currants when the weather is dry, and they are full ripe; ſtrip them carefully from the ſtalk, put them into a pan, and bruiſe them with a wooden peſtle; let it ſtand about twenty hours, after which ſtrain it through a ſieve. Add three pounds of fine powder ſugar to every four quarts of the liquor; and then ſhaking or ſtirring it well, fill your veſſel, and put about a quart of brandy to every ſeven gallons: as ſoon as it is fine, bottle it off.

To make raiſin Wine.

Put two hundred weight of raiſins, with the ſtalks, into a hogſhead, and fill it almoſt full with ſpring water; let them ſteep about twelve days, frequently ſtirring them about, and after pouring the juice off, preſs the raiſins. Put all the liquor together in a very clean veſſel. You will find it hiſs for ſome time, and when the noiſe ceaſes, it muſt be ſtopped cloſe, and ſtand for ſix or ſeven months; and then if it

proves fine and clear, rack it off into another veſſel; ſtop it up, and let it remain twelve or fourteen weeks longer; then bottle it off.

To make Raſberry Wine.

Take red raſberries when they are nearly ripe, clean the huſks and ſtalks from them, ſoak them in fair water, that has been boiled and ſweetened with loaf ſugar, a pound and a half to a gallon; when they have ſoaked about twelve hours, take them out, put them into a fine linen preſſing-bag, preſs out the juice into the water, then boil them up together, and ſcum them well twice or thrice over a gentle fire; take off the veſſel, and let the liquor cool, and when the ſcum riſes, take off all that you can, and pour the liquor into a well-ſeaſoned caſk, or earthen veſſel; then boil an ounce of mace in a pint of white wine, till the third part be conſumed, ſtrain it, and add it to the liquor; when it has well ſettled and fermented, draw it off into a caſk, or bottles, and keep it in a cool place.

To make Morella Wine.

Take two gallons of white wine, and twenty pounds of Morella cherries; take away the ſtalks, and ſo bruiſe them that the ſtones may be broken: preſs the juice into the wine; and add of mace, cinnamon, and nutmeg, an ounce of each, tied in a bag, groſly bruiſed, and hang it in the wine when you put it in the caſk.

To make Elder Wine.

When the elder-berries are ripe, pick them, and put them into a ſtone jar; ſet them in boil-

ing

ing water, or in a ſlack oven, till the jar is as warm as you can well bear to touch it with your hands; then ſtrain the fruit through a coarſe cloth, ſqucezing them hard, and pour the liquor into a kettle. Put it on the fire, let it boil, and to every quart of liquor add a pound of Liſbon ſugar, and ſkim it often. Then let it ſettle, pour it off into a jar, and cover it cloſe.

To make Cowſlip Wine.

Take five pounds of loaf ſugar, and four gallons of water, ſimmer them half an hour to diſſolve the ſugar; when it is cold, put in half a peck of cowſlip-flowers, picked and gently bruiſed; then add two ſpoonfuls of yeaſt, and beat it up with a pint of ſyrup of lemons, and a lemon-peel or two. Pour the whole into a caſk, let them ſtand cloſe ſtopped for three days, that they may ferment; then put in ſome juice of cowſlips, and give it room to work; when it has ſtood a month, draw it off into bottles, putting a little lump of loaf ſugar into each.

To make Mead.

To thirteen gallons of water, put thirty pounds of honey, boil and ſcum it well, then take roſemary, thyme, bay-leaves, and ſweet-briar, one handful altogether; boil it an hour, put it into a tub, with a little ground malt; ſtir it till it is new milk warm; ſtrain it through a cloth, and put it into the tub again; cut a toaſt, and ſpread it over with good yeaſt, and put it into the tub alſo; and when the liquor is covered over with yeaſt, put

it up in a barrel: then take of cloves, mace, and nutmegs, an ounce and a half; of ginger, ſliced, an ounce; bruiſe the ſpice, tie it up in a rag, and hang it in the veſſel, ſtopping it up cloſe for uſe.

To make Balm Wine.

Take a peck of balm leaves, put them in a tub or large pot, heat four gallons of water ſcalding hot, then pour it upon the leaves, and let it ſtand all night; in the morning ſtrain them through a hair ſieve; put to every gallon of water two pounds of fine ſugar, and ſtir it very well; take the whites of four or five eggs, put them into a pan, and whiſk it very well, before it be over hot; when the ſcum begins to riſe take it off, and keep it ſkimming all the while it is boiling; let it boil three quarters of an hour, and then put it into the tub; when it is cold put a little new yeaſt upon it, and beat it in every two hours, that it may head the better; ſo work it for two days, then put it into a ſweet veſſel, bung it cloſe, and when it is fine bottle it.

To make Birch Wine.

Take your birch water and clear it with whites of eggs; to every gallon of water take two pounds and a half of fine ſugar; boil it three quarters of an hour, and when it is almoſt cold, put in a little yeaſt; work it two or three days, then put it into the barrel, and to every five gallons put in a quart of brandy, and half a pound of ſtoned raiſins. Before you put up your wine, burn a brimſtone match in the barrel.

To

To make Orange Wines.

Take ſix gallons of water, fifteen pounds of powder ſugar, and the whites of ſix eggs well beaten; boil them three quarters of an hour, and ſkim them while any ſcum will riſe; when it is cold enough for working, put to it ſix ounces of the ſyrup of citron or lemons, and ſix ſpoonfuls of yeaſt; beat the ſyrup and yeaſt well together, and put in the peel and juice of fifty oranges: work it two days and a night; then tun it up into a barrel, and bottle it at three or four months old.

To make Apricot Wine.

Take three pounds of ſugar, and three quarts of water, let them boil together, and ſkim it well; then put in ſix pounds of apricots pared and ſtoned, and let them boil till they are tender; then take them up, and when the liquor is cold bottle it up; you may, if you pleaſe, after you have taken out the apricots, let the liquor have one boil with a ſprig of flowered clary in it: the apricots make marmalade, and are very good for preſent ſpending.

To make Damſon Wine.

Gather your damſons dry, weigh them and bruiſe them with your hand; put them into an earthen ſtein that has a faucet, and a wreath of ſtraw before the faucet; add to every eight pounds of fruit a gallon of water; boil the water, ſkim it, and put it to your fruit ſcalding hot; let it ſtand two whole days; then draw it off, and put it into a veſſel fit for it, and to every gallon of liquor put two pounds and a

half of fine ſugar; let the veſſel be full, and ſtop it cloſe; the longer it ſtands the better; it will keep a year in the veſſel; bottle it out. The ſmall damſon is the beſt. You may put a very ſmall lump of double-refined ſugar in every bottle.

To make Sage Wine.

Take four handfuls of red ſage, beat it in a ſtone mortar like green ſauce, put it into a quart of red wine, and let it ſtand three or four days cloſe ſtopped, ſhaking it twice or thrice, then let it ſtand and ſettle, and the next day in the morning take of the ſage wine three ſpoonfuls, and of running water one ſpoonful, faſting after it one hour or better; uſe this from Michaelmas to the end of March: it will cure any aches or humours in the joints, dry rheums, keep off all diſeaſes to the fourth degree; it helps the dead palſy, and convulſions in the ſinews, ſharpens the memory, and from the beginning of taking it will keep the body mild, ſtrengthen nature, till the fulneſs of your day be finiſhed; nothing will be changed in your ſtrength, except the change of the hair; it will keep your teeth ſound that were not corrupted before; it will keep you from the gout, the dropſy, or any ſwellings of the joints or body.

To make Quince Wine.

Take your quinces when they are thorough ripe, wipe off the fur very clean; then take out the cores, bruiſe them as you do apples for cyder, and preſs them, adding to every gallon of juice two pounds and a half of fine ſugar; ſtir

ſtir it together till it is diſſolved; then put it in your caſk, and when it has done working, ſtop it cloſe; let it ſtand till March before you bottle it. You may keep it two or three years, and it will be the better.

To make Lemon Wine.

Take ſix large lemons, pare off the rind, cut them, and ſqueeze out the juice; ſteep the rind in the juice, and put to it a quart of brandy; let it ſtand in an earthen pot cloſe ſtopt three days: then ſqueeze ſix more, and mix with two quarts of ſpring water, and as much ſugar as will ſweeten the whole; boil the water, lemons, and ſugar together, letting it ſtand till it is cool; then add a quart of white wine, and the other lemon and brandy; mix them together, and run it through a flannel bag into ſome veſſel; let it ſtand three months, and bottle it off; cork your bottles very well, and keep it cool; it will be fit to drink in a month or ſix weeks.

To make Barley Wine.

Take half a pound of French barley and boil it in three waters, and ſave three pints of the laſt water, and mix it with a quart of white wine, half a pint of borage water, as much clary water, a little red roſe water, the juice of five or ſix lemons, three quarters of a pound of fine ſugar, and the thin yellow rind of a lemon; brew all theſe quick together, run the liquor through a ſtrainer and bottle it up; it is pleaſant in hot weather, and very good in fevers.

To make Plumb Wine.

Take twenty pounds of Malaga raiſins, pick, rub, and ſhred them, and put them into a tub; then take four gallons of fair water, boil it an hour, and let it ſtand till it is blood warm; then put it to your raiſins; let it ſtand nine or ten days, ſtirring it once or twice a day; ſtrain out your liquor, and mix with it two quarts of damſon-juice; put it in a veſſel, and when it has done working ſtop it cloſe; at the end of four or five months bottle it.

To make Palermo Wine.

Take to every quart of water a pound of Malaga raiſins, rub and cut the raiſins ſmall, and put them to the water, and let them ſtand ten days, ſtirring once or twice a day; you may boil the water an hour before you put it to the raiſins, and let it ſtand to cool; at ten days end ſtrain out your liquor, and put a little yeaſt to it; and at three days end put it in the veſſel, with one ſprig of dried wormwood; let it be cloſe ſtopped, and at three months end bottle it off.

To make Clary Wine.

Take twenty-four pounds of Malaga raiſins, pick them and chop them very ſmall, put them in a tub, and to each pound a quart of water; let them ſteep ten or eleven days, ſtirring it twice every day; you muſt keep it covered cloſe all the while; then ſtrain it off, and put it into a veſſel, and about half a peck of the tops of clary, when it is in bloſſom; ſtop it cloſe for ſix weeks, and then bottle it off; in

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two or three months it is fit to drink. It is apt to have a great ſettlement at bottom; therefore it is beſt to draw it off by plugs, or tap it pretty high.

To make Orange Wine with Raiſins.

Take thirty pounds of new Malaga raiſins, pick them clean, and chop them ſmall; you muſt have twenty large Seville oranges, ten of them you muſt pare as thin as for preſerving. Boil about eight gallons of ſoft water, till a third part be conſumed; let it cool a little, then put five gallons of it hot upon your raiſins and orange-peel; ſtir it well together, cover it up, and when it is cold, let it ſtand five days, ſtirring it up once or twice a day; then paſs it through a hair ſieve, and with a ſpoon preſs it as dry as you can; put it in a rundlet fit for it, and add to it the rinds of the other ten oranges, cut as thin as the firſt; then make a ſyrup of the juice of twenty oranges, with a pound of white ſugar. It muſt be made the day before you turn it up. Stir it well together, and ſtop it cloſe. Let it ſtand two months to clear, then bottle it up. It will keep three years, and is better for keeping.

To make Frontiniac Wine.

Take ſix gallons of water, twelve pounds of white ſugar, and ſix pounds of raiſins of the ſun cut ſmall; boil theſe together an hour; then take of the flowers of elder, when they are falling and will ſhake off, the quantity of half a peck; put them in the liquor when it is almoſt cold; the next day put in ſix ſpoonfuls of ſyrup

of lemons, and four ſpoonfuls of ale yeaſt; two days after put it in a veſſel that is fit for it; when it has ſtood two months, bottle it off.

To make Engliſh Champaign, or the fine Currant Wine.

Take to three gallons of water nine pounds of Liſbon ſugar; boil the water and ſugar half an hour, ſkim it clean, then have one gallon of currants picked, but not bruiſed; pour the liquor boiling hot over them; and when cold, work it with half a pint of yeaſt two days; pour it through a flannel or ſieve; then put it into a barrel fit for it, with half an ounce of iſinglaſs well bruiſed; when it has done working, ſtop it cloſe for a month; then bottle it, and in every bottle put a very ſmall lump of double refined ſugar: This is excellent wine, and has a beautiful colour.

To make Saragoſa Wine, or Engliſh Sack.

To every quart of water put a ſprig of rue, and to every gallon a handful of fennel-roots; boil theſe half an hour, then ſtrain it off, and to every gallon of this liquor put three pounds of honey; boil it two hours, and ſkim it well; when it is cold, pour it off, and tun it into the veſſel, or ſuch caſk as is fit for it; keep it a year in the veſſel, and then bottle it. It is a very good ſack.

Mountain Wine.

Pick out the ſtalks of your Malaga raiſins, chop them ſmall, and add five pounds to every gallon of cold ſpring water; let them ſteep a fortnight or more, ſqueeze out the liquor, and barrel

barrel it in a veſſel fit for it; firſt fume the veſſel with brimſtone. Don't ſtop it cloſe till the hiſſing is over.

To make Cherry Brandy.

Take ſix dozen pounds of cherries, half red and half black, maſh or ſqueeze them to pieces with your hands, and put to them three gallons of brandy, letting them ſtand ſteeping twenty-four hours; then put the maſhed cherries and liquor, a little at a time, into a canvas bag, and preſs it as long as any juice will run; ſweeten it to your taſte; put it into a veſſel fit for it; let it ſtand a month, and bottle it out. Put a lump of loaf ſugar into every bottle.

To make Shrub.

Take two quarts of brandy, and put it in a large bottle, adding to it the juice of five lemons, the peels of two, and half a nutmeg; ſtop it up, let it ſtand three days, and add to it three pints of white wine, and a pound and a half of ſugar; mix it, ſtrain it twice through a flannel, and bottle it up. It is a pretty wine, and a cordial.

To make fine Milk Punch.

Take two quarts of water, one quart of milk, half a pint of lemon-juice, and one quart of brandy, with ſugar to your taſte; put the milk and water together a little warm, then the ſugar and the lemon juice; ſtir it well together, then the brandy; ſtir it again, and run it through a flannel bag till it is very fine, then bottle it. It will keep a fortnight or more.

To recover Wine that is turned ſharp.

Rack off your wine into another veſſel, and to ten gallons put the following powder: Take oyſter-ſhells, ſcrape and waſh off the brown dirty outſide of the ſhell, and dry them in an oven till they will powder; put a pound of this powder to every nine or ten gallons of your wine; ſtir it well together, and ſtop it up, then let it ſtand to ſettle two or three days, or till it is fine. As ſoon as it is fine, bottle it off, and cork it well.

To fine Wine the Liſbon Way.

To every twenty gallons of wine take the whites of ten eggs, and a ſmall handful of ſalt; beat them together to a froth, and mix them well with a quart or more of the wine; then pour the wine and the whites into the veſſel, ſtir it well, and in a few days it will be fine.

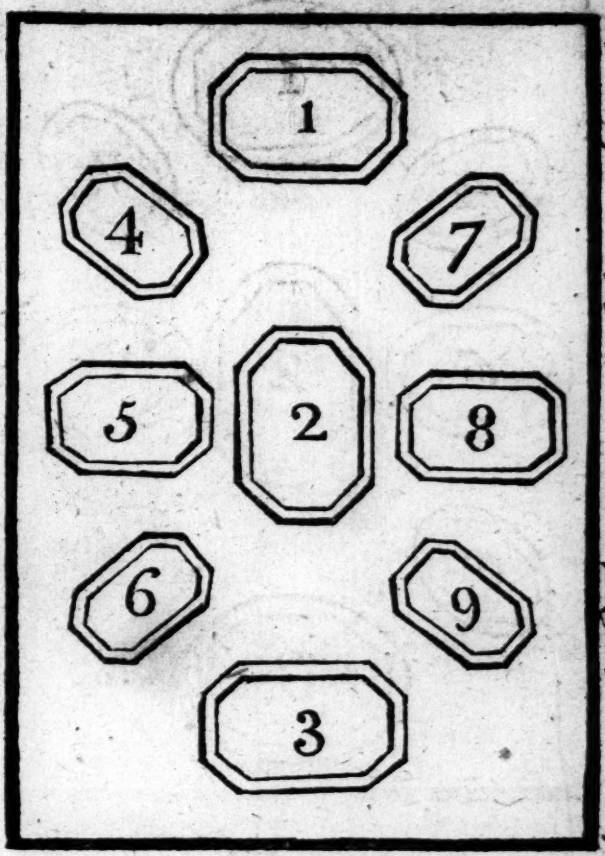
To clear Wine.

Take half a pound of hartſhorn, and diſſolve it in cyder, if it be for cyder, or Rheniſh wine for any other liquor. This is quite ſufficient for a hogſhead.

FINIS.

Twelve Bills of FARE, *disposed in the Order the* DISHES *are to stand upon the* TABLE.

JANUARY.



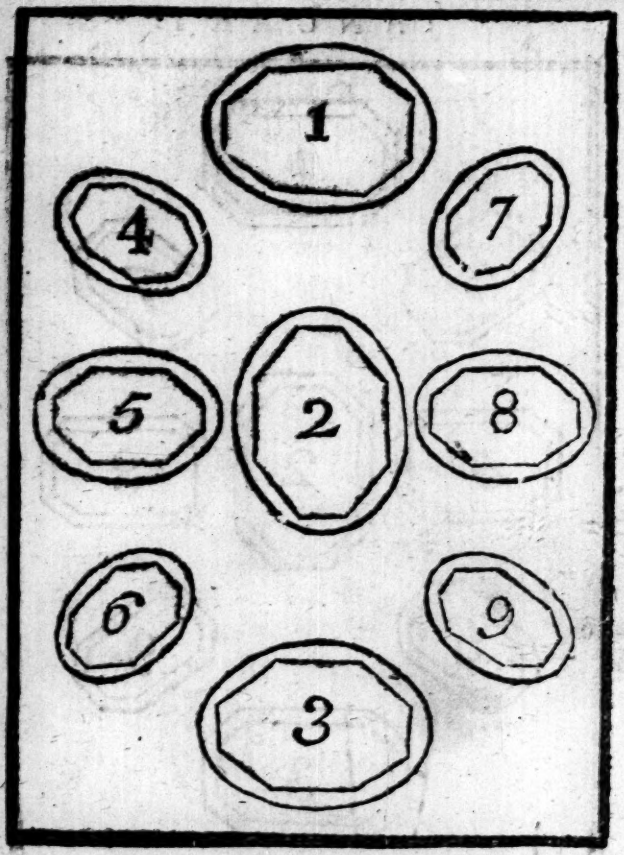
First Course.

1 Cod's Head.
2 Soup Santé.
3 Roast Beef.
4 Scotch Collops.
5 Leg of Lamb.
6 Plumb Pudding.
7 Petit Patties.
8 Boiled Chickens.
9 Tongue.

Second Course.

1 Roast Turkey.
2 Jellies.
3 Woodcocks.
4 Marinated Smelts.
5 Leg of Lamb.
6 Almond Cheese-cakes
7 Minced Pies.
8 Larks.
9 Lobsters.

A Bill of FARE *for* FEBRUARY.



First Course.

1 Diſh of Fiſh.
2 Peaſe Soup.
3 Fillet of Veal.
4 Chickens.
5 French Pye.
6 Beef Collops.
7 Ham.
8 Rump of Beef à la Daube.
9 Marrow Pudding.

Second Course.

1 Wild Fowls.
2 Epergne.
3 Hare.
4 Cardoons.
5 Scolloped Oyſters.
6 Tartlets.
7 Stewed Pippins.
8 Ragout Mellé.
9 Artichoke Bottoms.

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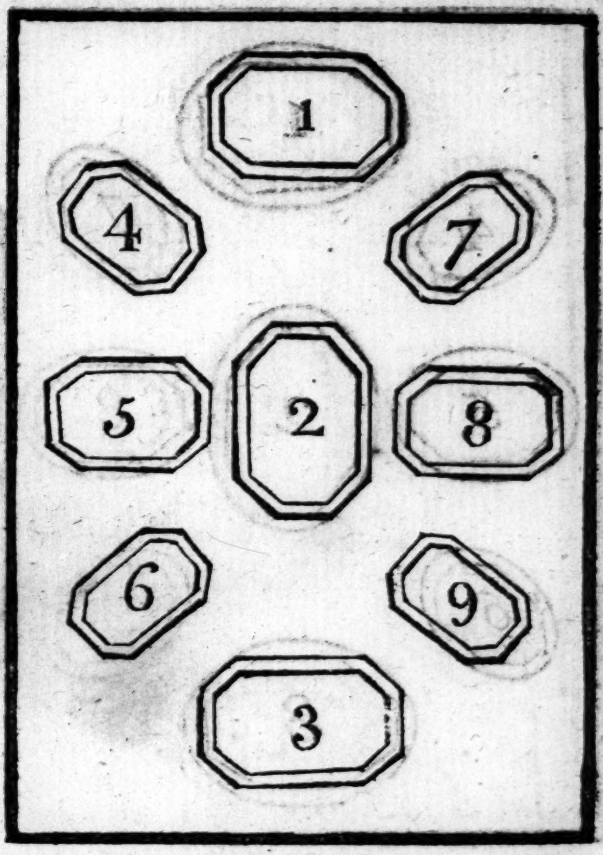
A Bill of FARE *for* MARCH.

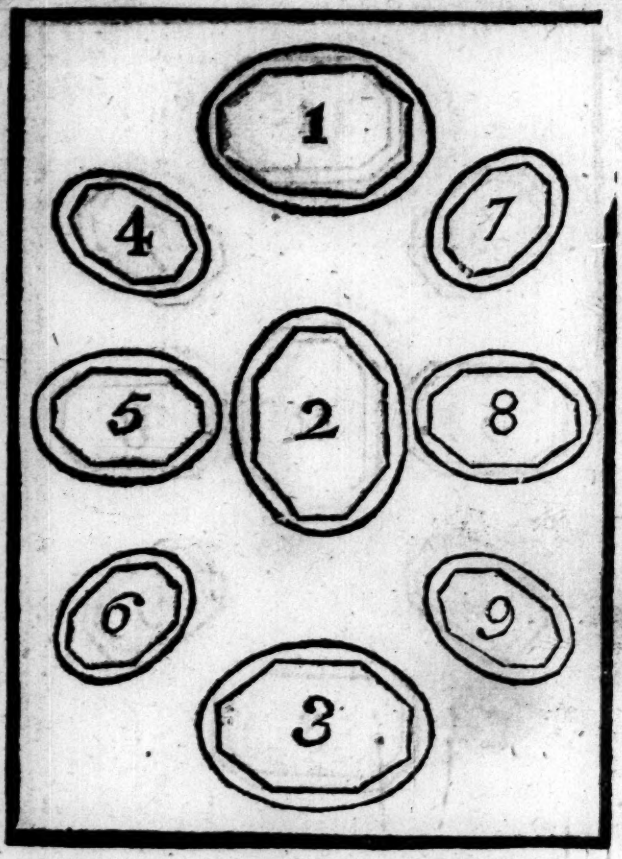


First Course.

1 Stewed Carp or Tench.
2 Soup Lorrain.
3 Chine of Mutton and Stewed Celery.
4 Sheeps Rumps.
5 Beef Steak Pye.
6 Veal Collops.
7 Lamb Fry.
8 Almond Pudding.
9 Calves Ears.

Second Course.

1 A Poulard larded.
2 A Trifle.
3 Tame Pigeons.
4 Blancmange.
5 Ragou'd Sweet-breads
6 Craw-fish.
7 Prawns.
8 Fricasee of Rabbits.
9 Stewed Pears.



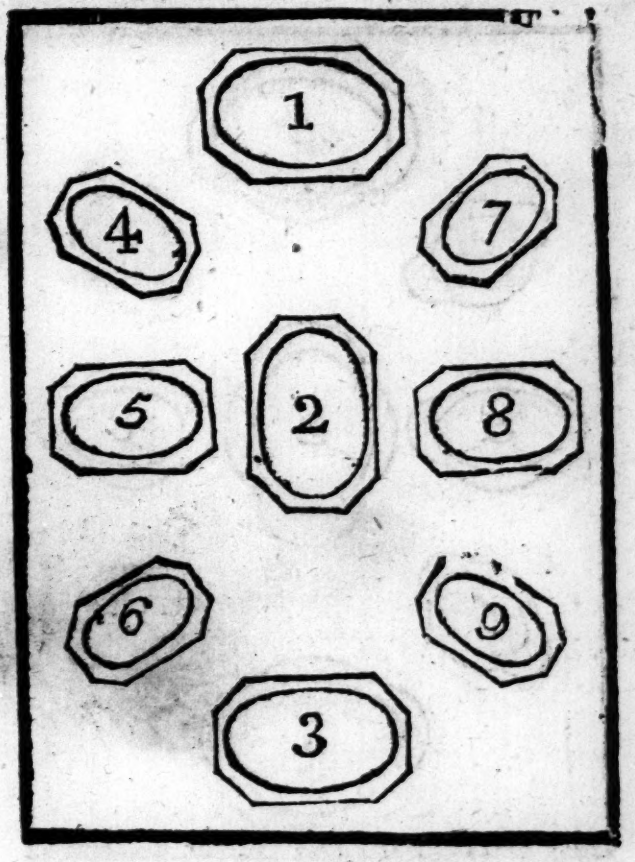
First Course.

1 Crimp Cod & Smelts.
2 Spring Soup.
3 Loin of Veal.
4 Boiled Chickens.
5 Pigeon Pie.
6 Small Puddings.
7 Cutlets à la Maintenon
8 Beef Trembling.
9 Tongue.

Second Course.

1 Ducklings.
2 Jellies and Syllabubs.
3 Ribs of Lamb.
4 Asparagus.
5 Roast Sweet-breads.
6 Tansy.
7 Black Caps.
8 Oyster Loaves.
9 Mushrooms.

A Bill of FARE *for* MAY.

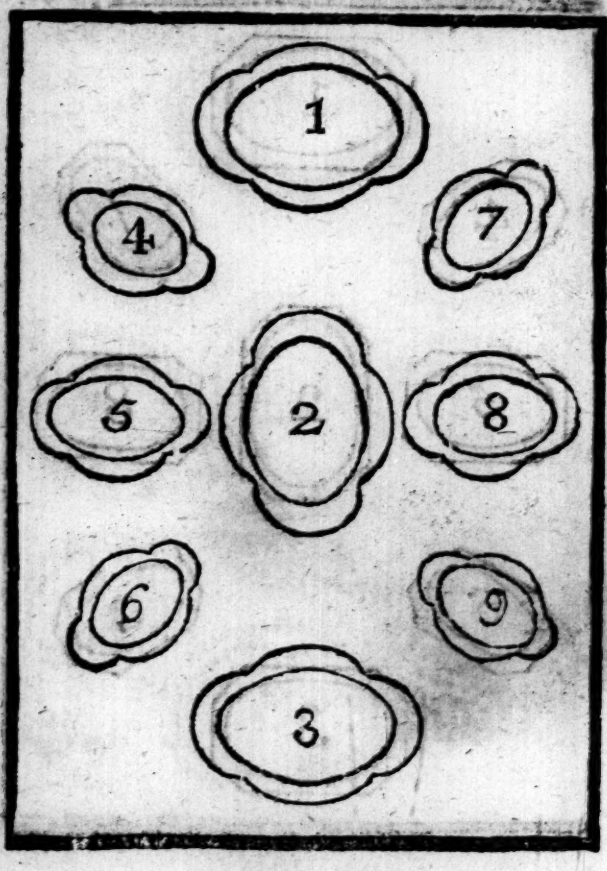


First Course.

1 Calvert's Salmon broiled.
2 Vermicelli Soup.
3 Chine of Lamb.
4 Rabbits with Onions.
5 Pigeon Pye raiſed.
6 Ox Palates.
7 Collared Mutton.
8 Breaſt of Veal Ragout
9 Pudding.

Second Course.

1 Green Gooſe.
2 Epergne.
3 Roaſt Chickens.
4 Aſparagus.
5 Green Gooſberry Tarts
6 Lamb Cutlets.
7 Cocks Combs.
8 Cuſtards.
9 Stewed Celery.



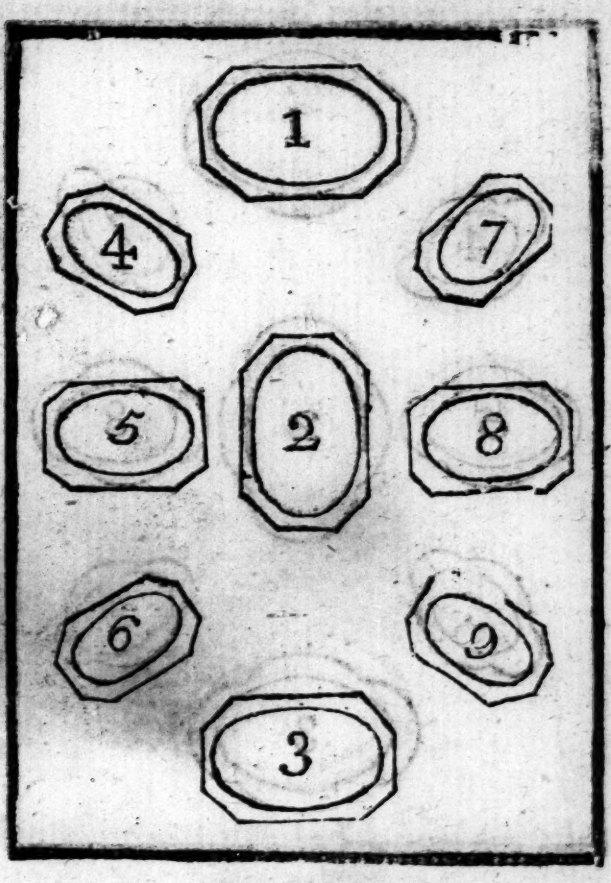
First Course.

1 Turbot.
2 Green Peaſe Soup.
3 Haunch of Veniſon.
4 Chickens.
5 Lamb Pye.
6 Veal Cutlets.
7 Harrico.
8 Ham.
9 Orange Pudding.

Second Course.

1 Turkey Poults.
2 Apricot Puffs.
3 Fruit.
4 Cherry Tart.
5 Roaſted Rabbits.
6 Peas.
7 Fricaſee of Lamb.
8 Smelts.
9 Lobſters.

A Bill of FARE *for* JULY.

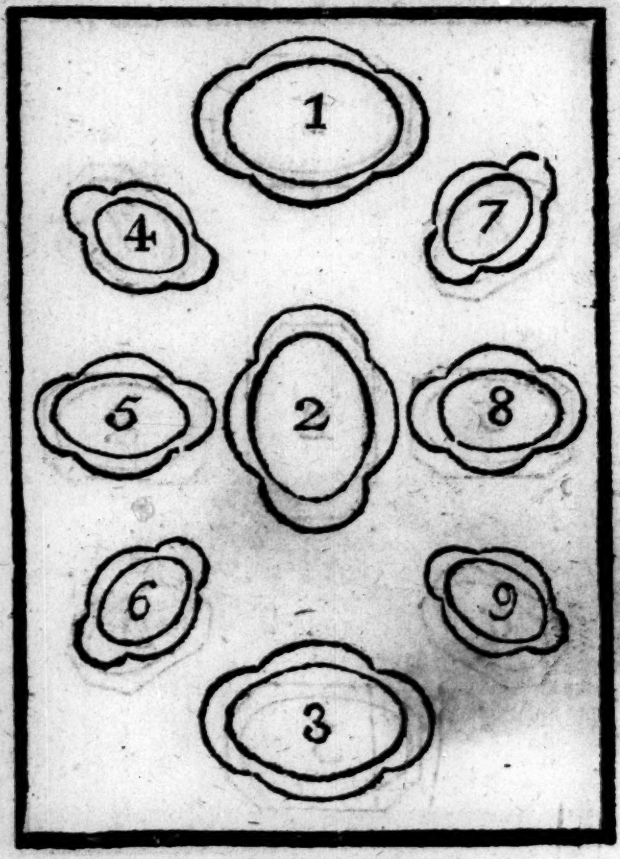


First Course.

1 Mackarel, &c.
2 Herb ſoup.
3 Boiled Gooſe, and ſtewed red Cabbage
4 Breaſt of Veal à la Braiſe.
5 Veniſon Paſty.
6 Chickens.
7 Lemon Pudding.
8 Neck of Veniſon.
9 Mutton Cutlets.

Second Course.

1 Roaſt Turkey.
2 Fruit.
3 Roaſted Pigeons.
4 Stewed Peas.
5 Sweet-breads.
6 Cuſtards.
7 Apricot Tart.
8 Fricaſee of Rabbits.
9 Cucumbers.



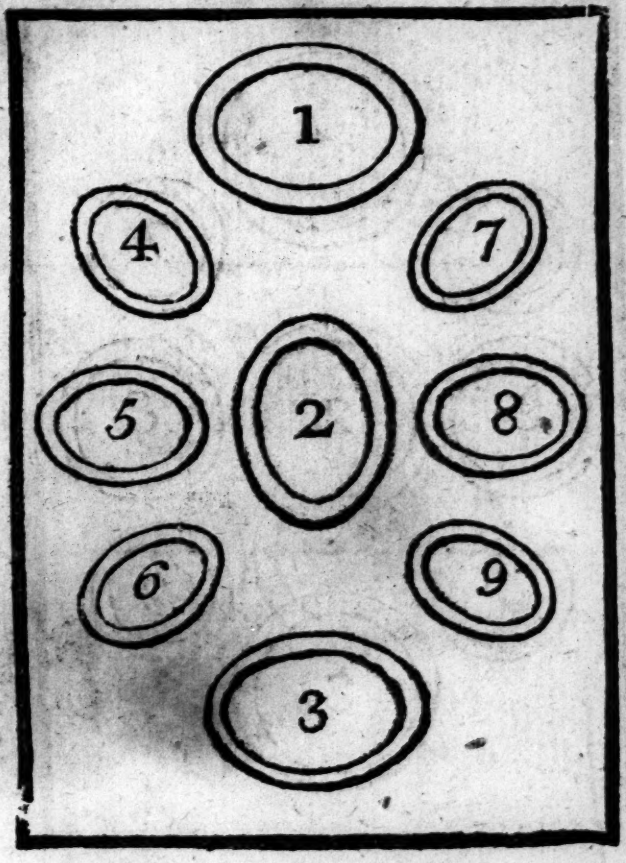
First Course.

1 Stewed Soals.
2 Craw-fiſh Soup.
3 Fillet of Veal.
4 Chickens.
5 French Patty.
6 Scotch Collops.
7 Turkey à la Daube.
8 Marrow Pudding.
9 Tongue.

Second Course.

1 Roaſt Ducks.
2 Jellies.
3 Leveret.
4 Macaroni.
5 Cheeſe-cakes.
6 Matelot of Eels.
7 Fillets of Soals.
8 Apple Pye.
9 Fricaſee of Sweet-breads.

A Bill of FARE *for* SEPTEMBER.



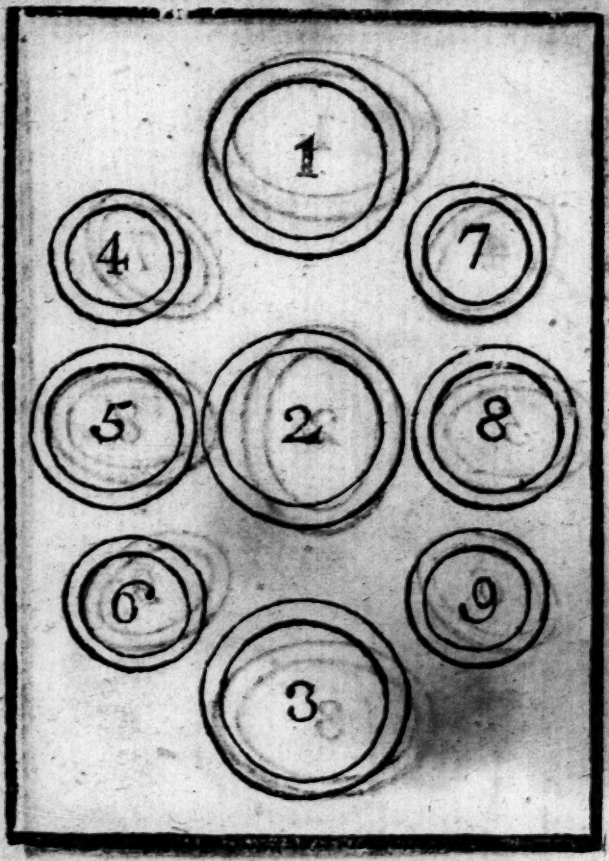
First Course.

1 Diſh of Fiſh.
2 Gravy Soup.
3 Roaſt Beef.
4 Chickens.
5 Pigeon Pye.
6 Harrico of Mutton.
7 Veal Cutlets.
8 Almond Tarts.
9 Ham.

Second Course.

1 Wild Fowls.
2 Fruit.
3 Partridges.
4 Peas.
5 Sweet-breads.
6 Craw-fiſh.
7 Ragou'd Lobſters.
8 Oyſter Loaves.
9 Fry'd Artichokes.

A Bill of FARE *for* OCTOBER.



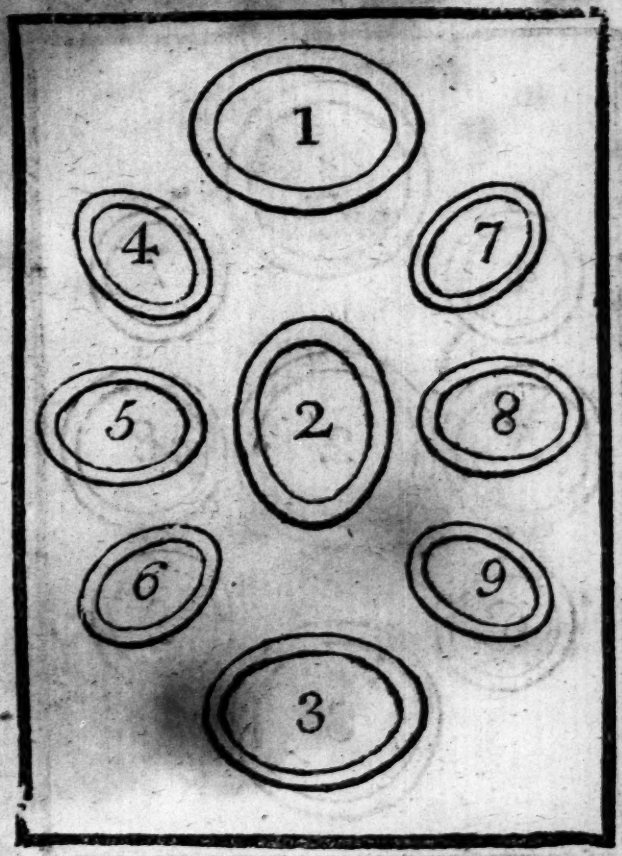
First Course.

1 Cod and Oyſter Sauce.
2 Almond Soup.
3 Tongue and Udder.
4 Jugged Hares.
5 French Patty.
6 Chickens.
7 Small Puddings.
8 Pork Chops roaſted.
9 Torrent de Veau.

Second Courſe.

1 Pheaſant.
2 Jellies.
3 Turkey.
4 Stewed Pears.
5 Roaſt Lobſters.
6 White Fricaſee.
7 Muſhrooms.
8 Oyſter Loaves.
9 Pippins.

A Bill of FARE *for* NOVEMBER.



First Course.

1 Dish of Fish.
2 Vermicelli Soup.
3 Chine of Pork.
4 Veal Cutlets.
5 Boiled Turkey and Oyster Sauce.
6 Beef Collops.
7 Ox Palates.
8 Leg of Lamb and Spinach.
9 Harrico.

Second Course.

1 Woodcocks.
2 Fruit.
3 Hare.
4 Sheeps Rumps.
5 Oyster Patty.
6 Blancmange.
7 Crocant.
8 Ragou'd Lobsters.
9 Lamb's Ears.

A Bill of FARE *for* DECEMBER.

First Course.

1 Cod's Head.
2 Stewed Beef.
3 Chine of Lamb.
4 Chickens.
5 Pudding.
6 Veal Collops.
7 Lambs fry.
8 Calves Feet Pye.
9 Tongue.

Second Course.

1 Wild Fowls.
2 Jellies.
3 Partridges.
4 Larks.
5 Galantine.
6 Prawns.
7 Sturgeon.
8 Savory Cake.
9 Mushrooms.

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